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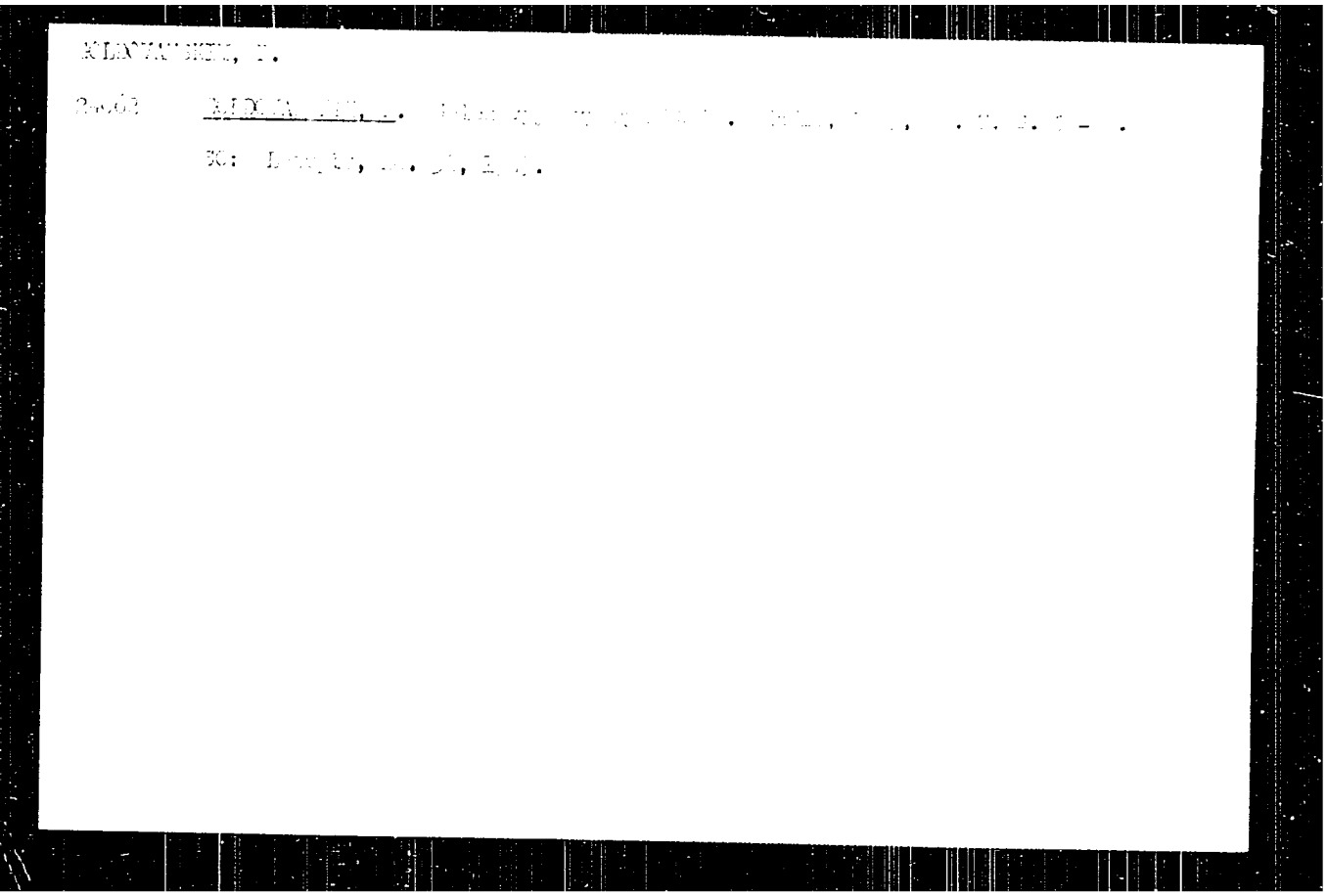

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GOLDOVANSKIY, P.

25719

Prdsteishie priemnyie anteny. Radio, 1949, No. 8, s. 47-50.

SO: LETOPIS' No. 34

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GOLDO[illegible]SKIY, V.

"Super-regeneration."

So. R-dio, Vol. 1, p. 31, 1952

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KOCHERZHEVSKIY, G.N.; GOLUBOVANSKIY, P.N.; ZHURBENKO, L.[illegible]; CHERNYSHEV, G.V.

Logarithmic antennas for shortwave operation. Elektrosvyaz' 17 no.12: 58-67 D '63. (MIRA 17:2)

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ACCESSION NR: AP4041000 S/0106/64/000/006/0012/0018

AUTHOR: Kocherzhevskiy, G. N.; Goldovanskiy, P. N.; Zhurbenko, E. M.; Cherny*shev, O. V.

TITLE: Input impedance of short-wave log-periodic antennas

SOURCE: Elektrosvyaz', no. 6, 1964, 12-18

TOPIC TAGS: antenna, short wave antenna, log periodic antenna, antenna input impedance, radio communication

ABSTRACT: The results of an experimental investigation of the input impedance of some spatial and planar log-periodic antennas are reported. Input-resistance vs. frequency curves are presented on the basis of measurements in the 200-1,000-mc band; a spatial antenna with a trapezoidal radiator and $\alpha = 14^{o}$, $\tau = 0.86$, and $\psi = 20^{o}$ was tested. Similar curves are reported for two other antennas having triangular radiators and $\alpha = 30^{o}$, $\tau = 0.9$, and $\psi = 20^{o}$ and 40^{o}.

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ACCESSION NR: AP4041000

The results of experiments intended to raise the antenna input impedance by raising the characteristic impedance of the distribution feeder are also presented. A formula and graphs are offered for calculating the input impedance of log-periodic antennas. Orig. art. has: 13 figures, 4 formulas, and 1 table.

ASSOCIATION: MEIS (Moscow Electrotechnical Institute of Communications)

SUBMITTED: 21Sep63

ENCL: 00

SUB CODE: EC

NO REF SOV: 002

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FEDOTOV, D.D., prof., otv. red.; [illegible], Ye.L., zam. otv. red.; AVETISYAN, Ya.K., red.; [illegible], A.I., (Moskva) red.; GOL'DOVSKAYA, G.I., red.; KOPSHITSER, I.Z. (Moskva), red.

[Materials of the All-Russian Conference on the Problem of Epilepsy, April 1964] Materialy Vserossiyskoy konferentsii po probleme epilepsii, Moskva, Gos.nauchno-issl. in-t psikhiatrii, 1964. 293 p. (MIRA 18:1)

1. Vserossiyskaya konferentsiya po probleme epilepsii, 1964. 2. Direktor Gosudarstvennogo nauchno-issledovatel'skogo instituta psikhiatrii Ministerstva zdravookhraneniya RSFSR (for Fedotov).

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GOL'DOVSKAYA, T. I.

Gol'dovskaya, T. I. - "The problems of psycho-prophylaxis and psycho-hygiene during the post-war period," Trudy Tsentr. in-ta psikhiatrii, Vol. IV, 1949, p. 461-67

SO: U-4934, 29 Oct 53, (Letopis 'Zhurnal 'nykh Statey, No. 16, 1949).

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GOL'DOVSKAYA, T.I.; EYDINOVA, M.B.

Psychopathologic and neurologic syndrome in clinical aspects of infectious diseases. Nevropat.psikhiat., Moskva 19 no.2:52-56 Mr-Ap '50. (CIML 19:3)

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REMEZOVA, Ye.S.; GOL'DOVSKAYA, T.I.

IUliia Aleksandrovna Florenskaia as an outstanding Russian speech pathologist and speech therapist; on the 10th anniversary of her death. Zhur.nerv.i psikh. 59 no.7:880-882 '59. (MIRA 12:11)
(BIOGRAPHIES, Florenskaia, IUliia A. (Rus))

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GOL'DVOSKAYA, T.I.

"Problems in the organization of prophylaxis and therapy in rural areas" by A.IA. Dorsht. Reviewed by T.I. Gol'dovskaia. Zhur.nevr. i psikh. 59 no.11:1406 '59. (MIRA 13:3)
(MEDICINE, RURAL) (DORSHT, A.IA.)

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GOL'DOVSKAYA, T.I.; IOLOVICH, I.S. (Moskva)

Development of dispensary psychoneurological aid in the Russian Federation. Zhur.nevr.i psikh. 60 no.9:1085-1088 '60.

(PSYCHIATRIC CLINICS) (MIRA 14:1)

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BAMDAS, Boris Solomonovich; GOL'DOVSKAYA, T.I., red.; ZALDINA, N.F., tekhn. red.

[Asthenic states]Astenicheskie sostoianiia. Moskva, Medgiz, 1961. 201 p.
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GOL'DOVSKAYA, T.I.

Basic problems of the "epidemiology" of mental disorders. Zhur. nevr.i psikh. 61 no.3:457-460 '61. (MIRA 14:7)

1. Organizatsionno-metodicheskiy otdel (zav. - doktor meditsinskikh nauk I.A.Berger) Instituta psikhiatrii (dir. - prof. V.M.Banshchikov) Ministerstva zdravookhraneniya RSFSR, Moskva.
(MENTAL ILLNESS)

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GOL'DOVSKAYA, T.I.

Psychoprophylactic importance of psychiatric work in the general polyclinic. Zhur.nevr.i psikh. 61 no.10:1557-1559 '61.
(MIRA 15:11)

1. Organizatsionno-metodicheskiy otdel (zav. - doktor med.nauk I.A.Berger) Nauchno-issledovatel'skogo instituta psikhiatrii (dir. - prof. V.M.Banshchikov) Ministerstva zdravookhraneniya RSFSR, Moskva.

(PSYCHIATRY)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOL'DOVSKAYA, T.I.

"Tasks of mental hygiene and practical psychiatry; four reports of WHO experts." Reviewed by T.I.Gol'dovskaia. Zhur.nerv.i psikh. 62 no.6:938-942 '62. (MIRA 15:11)

(MENTAL HYGIENE) (PSYCHIATRY)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

RYBAL'SKIY, M.I., kand. med. nauk; TOKIN, G.P.; GISSEN, L.D.; FEDOTOV, D.D., prof., otv. red.; KORKLIN, L.L., prof., red.; GOL'LOVSKAYA, T.I., kand. med. nauk, red.

[Daily records for patients in psychiatric hospitals] Opyt odnodnevnogo ucheta bol'nykh v psikhiatricheskikh statsionarakh. Moskva, TSentr.Mosk. obl.klinicheskaia psikhiatricheskaia bol'nitsa, 1963. 78 p. (MIRA 16:12)

1. Direktor Gosudarstvennogo nauchno-issledovatel'skogo instituta psikhiatrii Ministerstva zdravookhraneniya RSFSR (for Fedotov).
(MOSCOW PROVINCE--PSYCHIATRIC HOSPITALS--ACCOUNTING)

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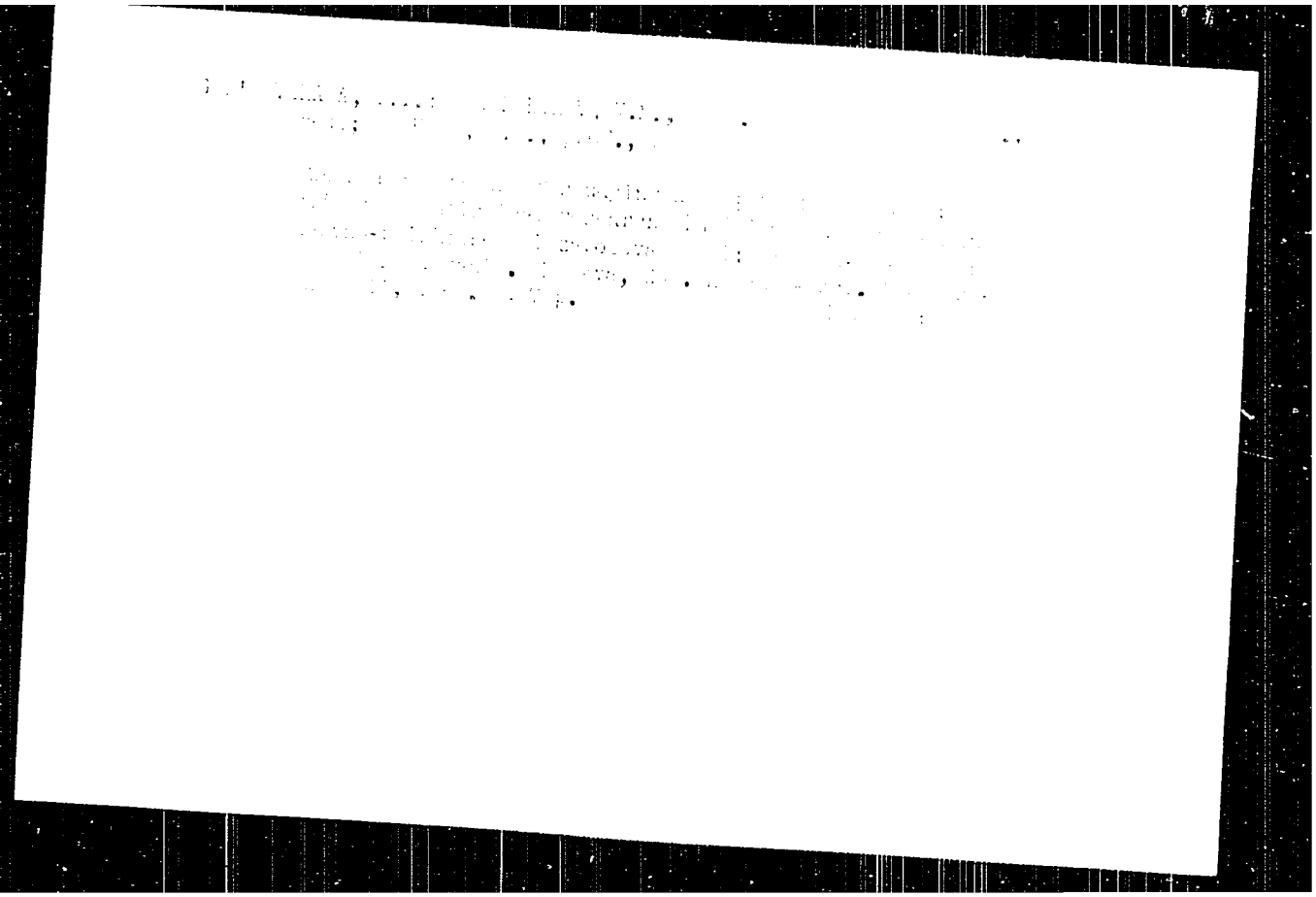

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GOLDOVSKAYA, T. Ye.; KUL'NEVICH, V. G.; SHAPOVALOV, Ye. N.

Changes occuring in the optical density of furfurol in storage. Izv. vys. ucheb. zav.; pishch. tekh. no.5:96-101 '62. (MIRA 15:10)

1. Krasnodarskiy institut pishchevoy promyshlennosti, kafedra organicheskoy khimii.

(Furaldehyde--Spectra)

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GOLOVSKAYA, T. Ye.; KUL'NEVICH, V. G.; LATAYEVA, D. N.

Triethanolamine as the new stabilizer of furfural. Izv. vys. ucheb. zav.; pishch. tekh. no. 2:40-43 '64. (MIRA 17:5)

1. Krasnodarskiy politekhnicheskiy institut, kafedra organicheskoy khimii.

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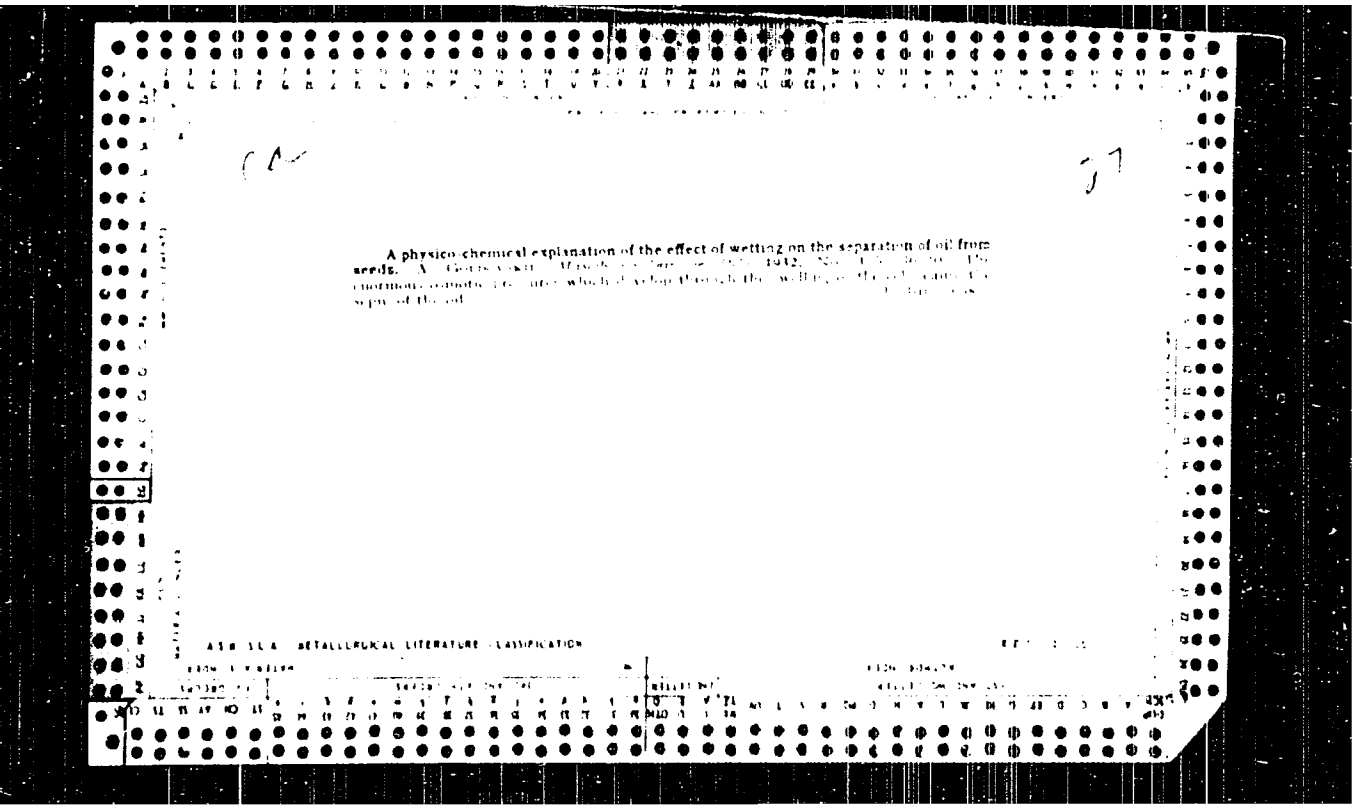

A physico-chemical explanation of the effect of wetting on the separation of oil from seeds.

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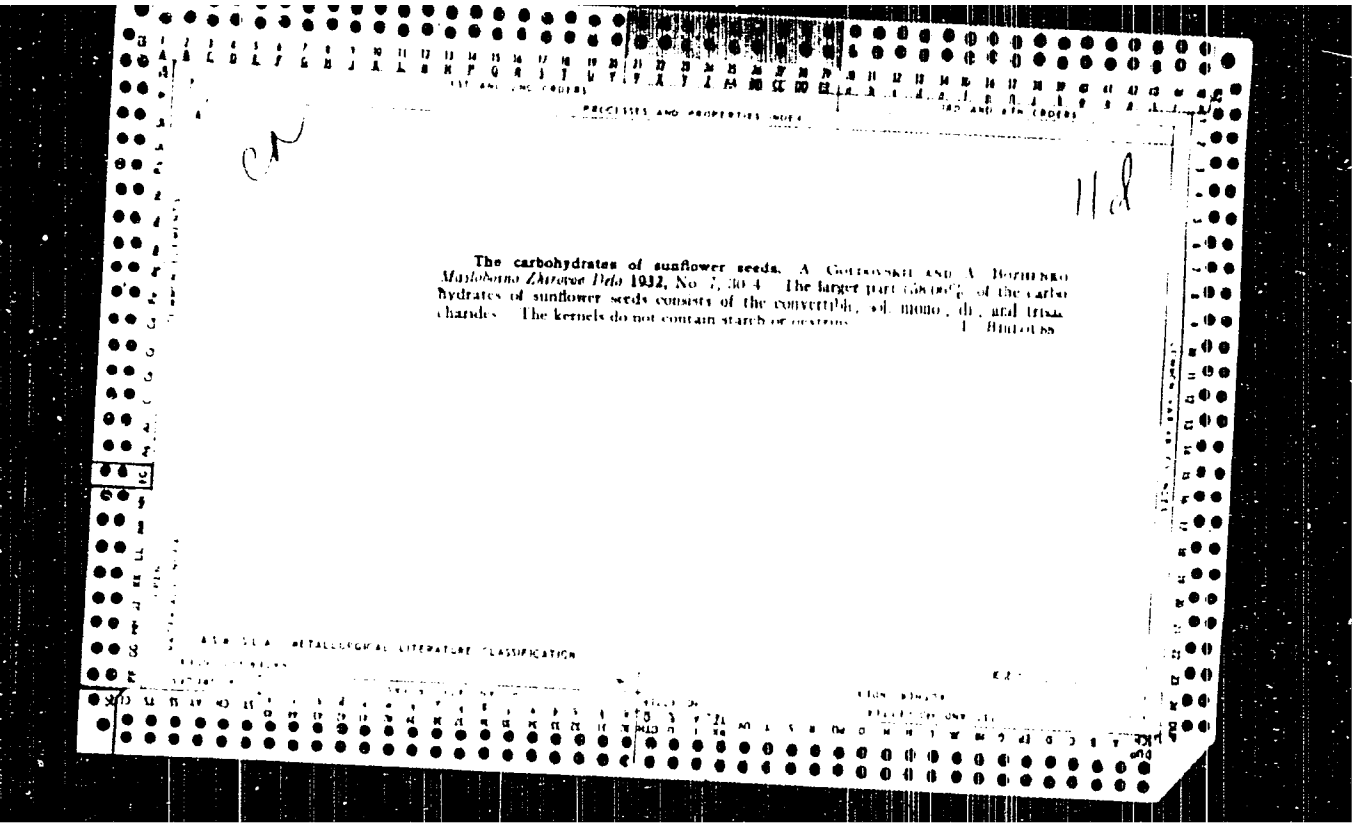

The carbohydrates of sunflower seeds. A. Gotrovskii and A. Borzilenko *Masloboino Zhirovoe Delo* **1932**, No. 7, 30-4.—The larger part (about 2%) of the carbohydrates of sunflower seeds consists of the convertible, sol. mono-, di-, and trisaccharides. The kernels do not contain starch or dextrins. I. Bindler

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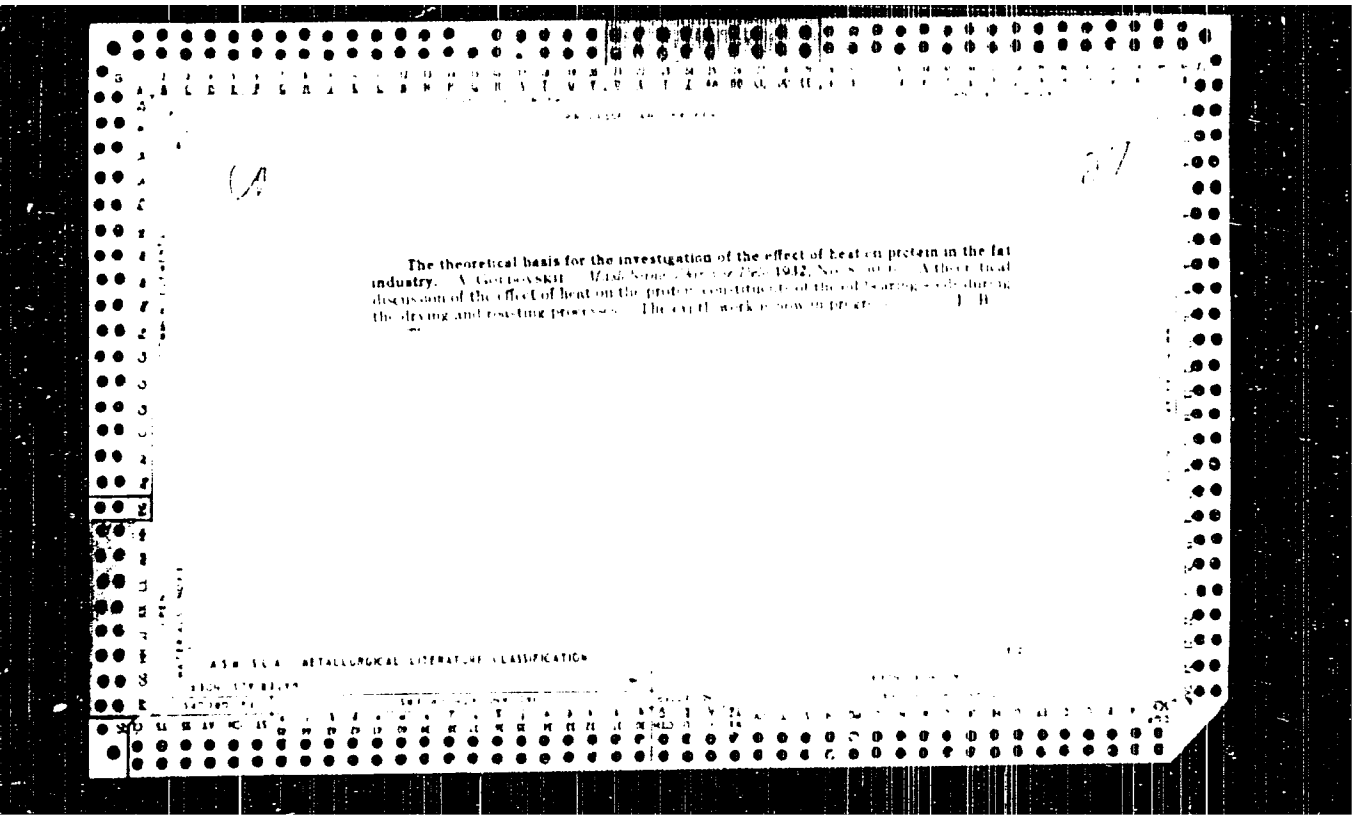

The theoretical basis for the investigation of the effect of heat on protein in the fat industry. V. Gortinskii. Masloboino-Zhirovoe Delo 1932, No. 5, 40-6. A theoretical discussion of the effect of heat on the protein constituents of the oil bearing seeds during the drying and roasting processes. The experimental work is now in progress. J. H.

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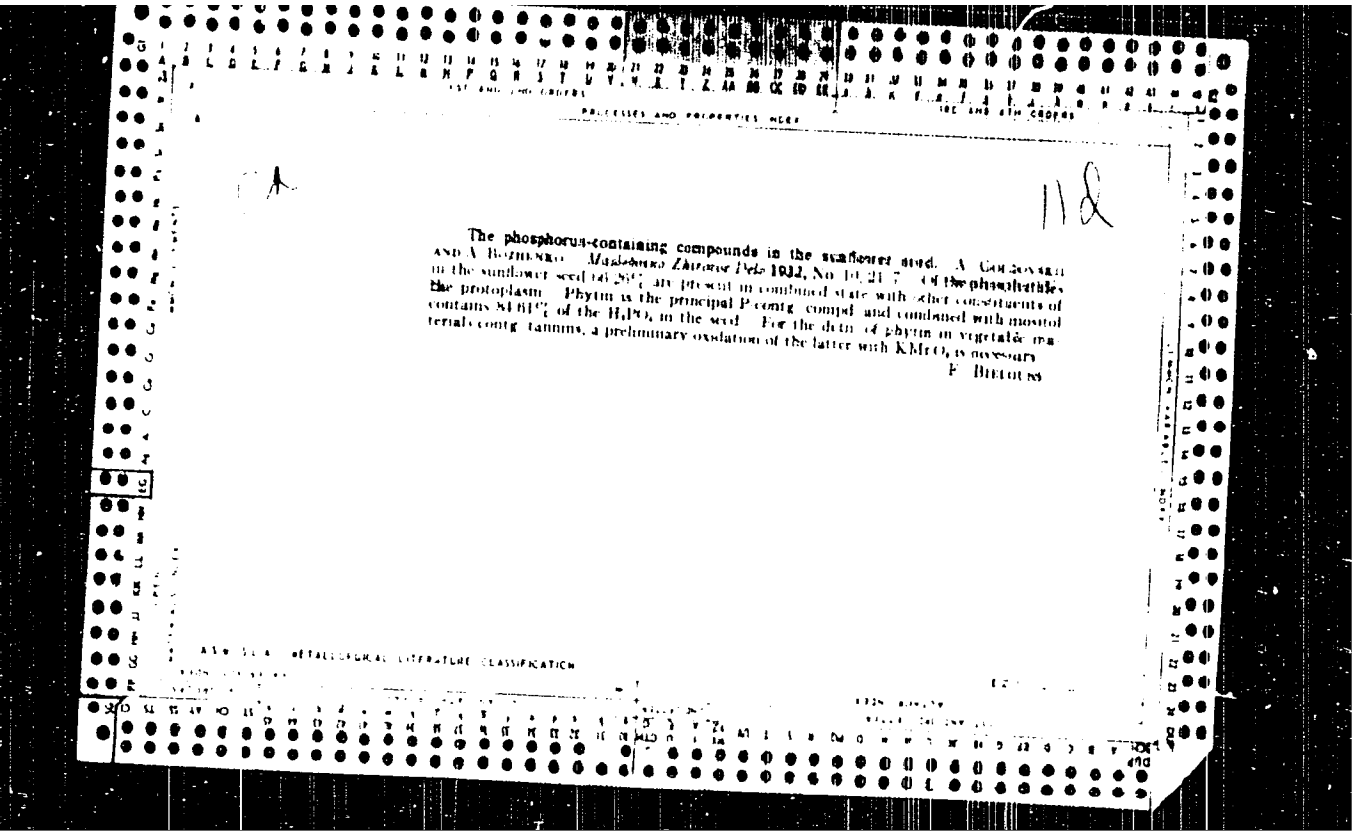

The phosphorus-containing compounds in the sunflower seed. A. Gorbovskii and A. Bozhenko. *Maslobovno Zhirovoe Delo* 1932, No. 10, 21-7.—Of the phosphatides in the sunflower seed (at 20° C.) are present in combined state with other constituents of the protoplasm. Phytin is the principal P-containg compd and combined with inositol contains 58.01% of the H_3PO_4 in the seed. For the detn. of phytin in vegetable materials contg. tannins, a preliminary oxidation of the latter with $KMnO_4$ is necessary.

F. Bielouss

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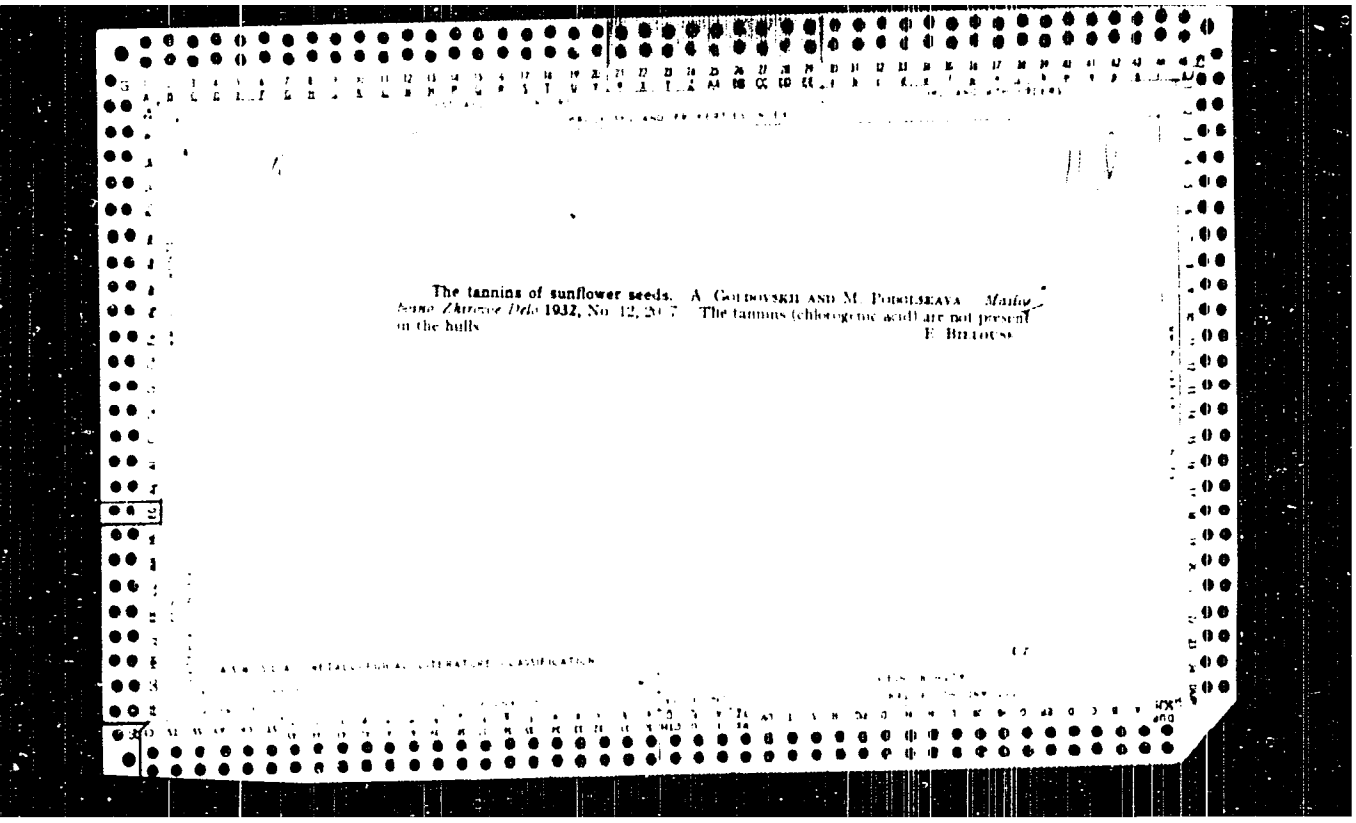

The tannins of sunflower seeds. A. Goldovskii and M. Podgleeva. *Maslo-Zhirovoe Delo* 1932, No. 12, 20-7. The tannins (chlorogenic acid) are not present in the hulls. F. Bruccoli

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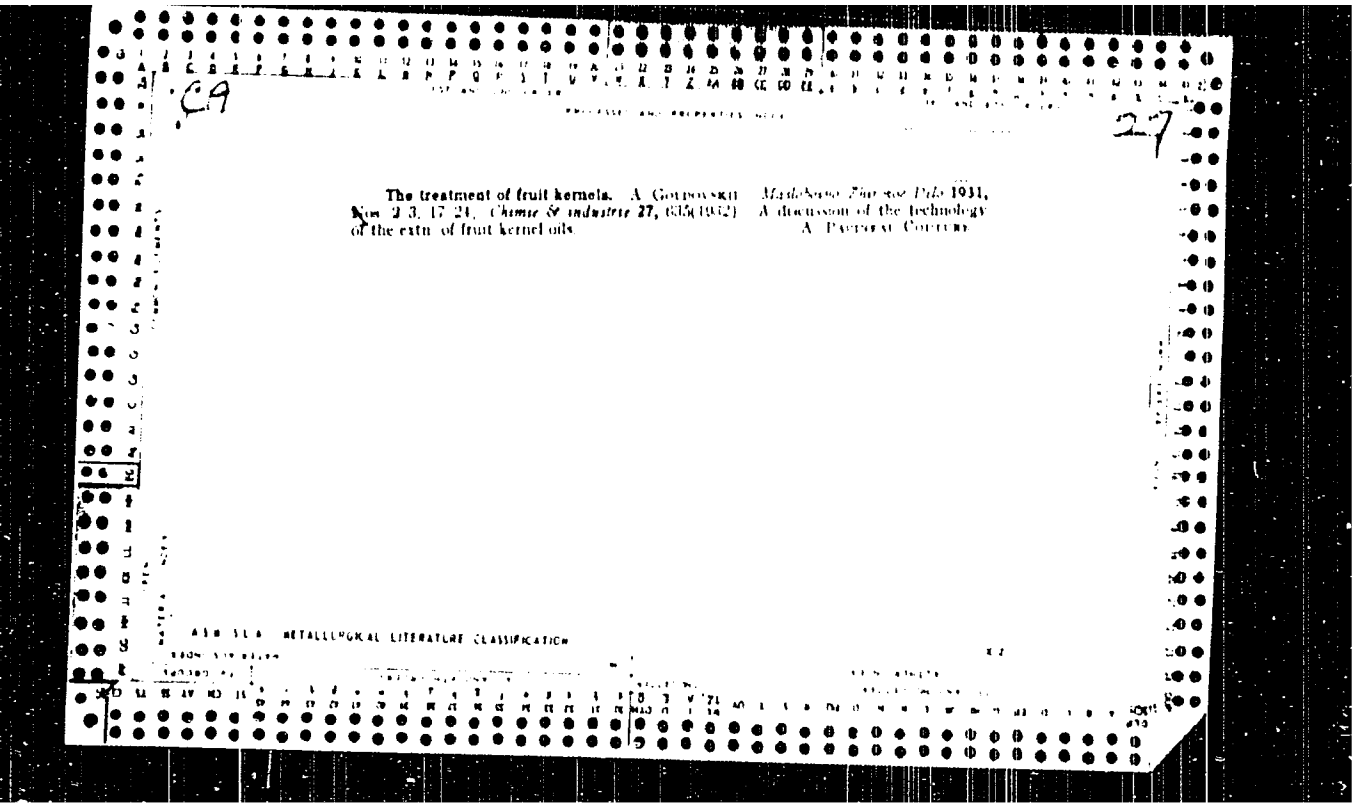

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27

The treatment of fruit kernels. A. Gorbovskii. *Masloboino Zhirovoe Delo* **1931**, Nos. 2-3, 17-21. *Chimie & industrie* **27**, 635(1932). A discussion of the technology of the extn. of fruit kernel oils.

A. Pavlovski Courtesy

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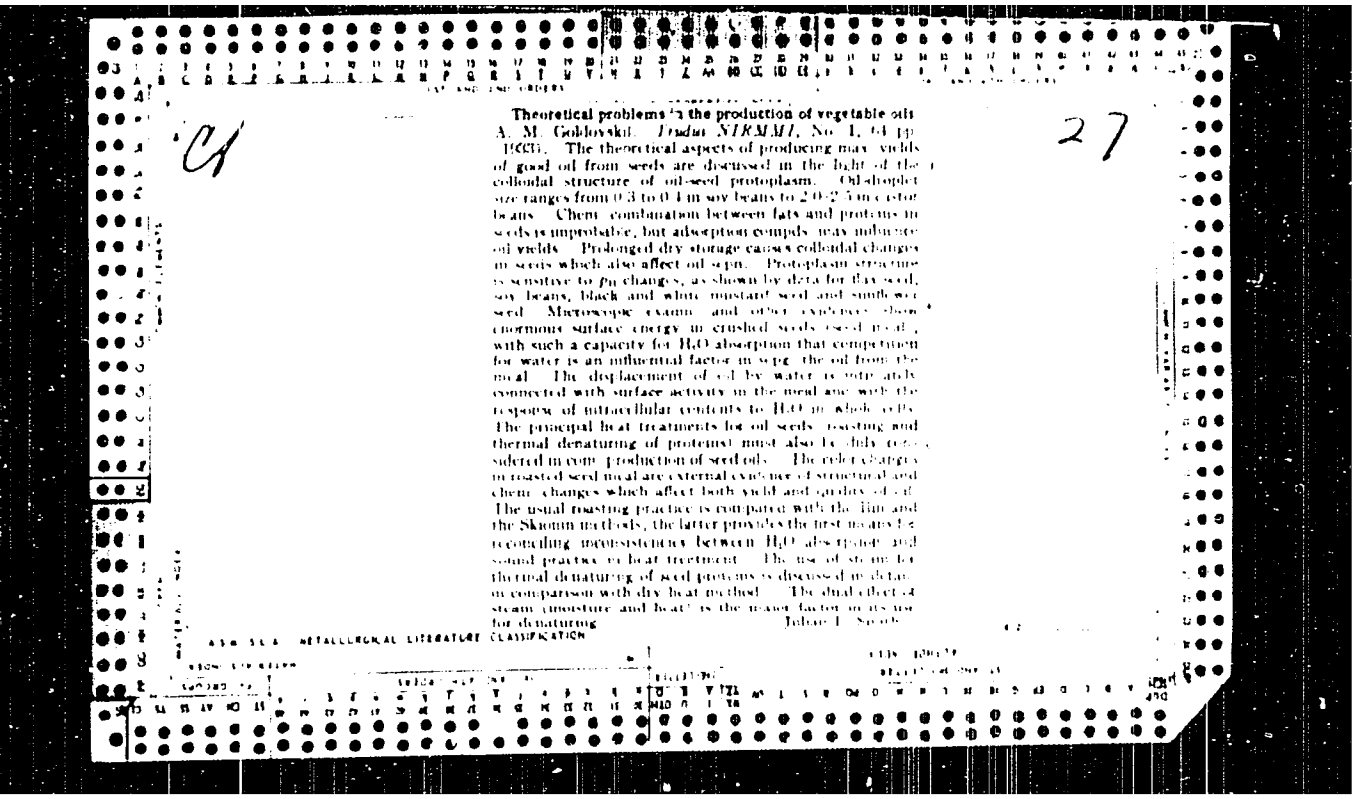

Theoretical problems in the production of vegetable oils
A. M. Goldovskii. *Trudui NIIMMI*, No. 1, 64 pp. (1957). The theoretical aspects of producing max. yields of good oil from seeds are discussed in the light of the colloidal structure of oil-seed protoplasm. Oil-droplet size ranges from 0.3 to 0.4 μ in soy beans to 2.0–2.5 μ in castor beans. Chem. combination between fats and proteins in seeds is improbable, but adsorption complex may influence oil yields. Prolonged dry storage causes colloidal changes in seeds which also affect oil expn. Protoplasm structure is sensitive to p_H changes, as shown by data for flax seed, soy beans, black and white mustard seed and sunflower seed. Microscopic exams. and other evidence show enormous surface energy in crushed seeds (seed meal), with such a capacity for H_2O absorption that competition for water is an influential factor in expg. the oil from the meal. The displacement of oil by water is quite closely connected with surface activity in the meal and with the response of intracellular contents to H_2O in which cells. The principal heat treatments for oil seeds (roasting and thermal denaturing of proteins) must also be duly considered in com. production of seed oils. The color changes in roasted seed meal are external evidence of structural and chem. changes which affect both yield and quality of oil. The usual roasting practice is compared with the Jim and the Skloum methods, the latter provides the first means for reconciling inconsistencies between H_2O absorption and sound practice in heat treatment. The use of steam for thermal denaturing of seed proteins is discussed in detail in comparison with dry heat method. The dual effect of steam (moisture and heat) is the main factor in its use for denaturing. Julius L. Sagoff

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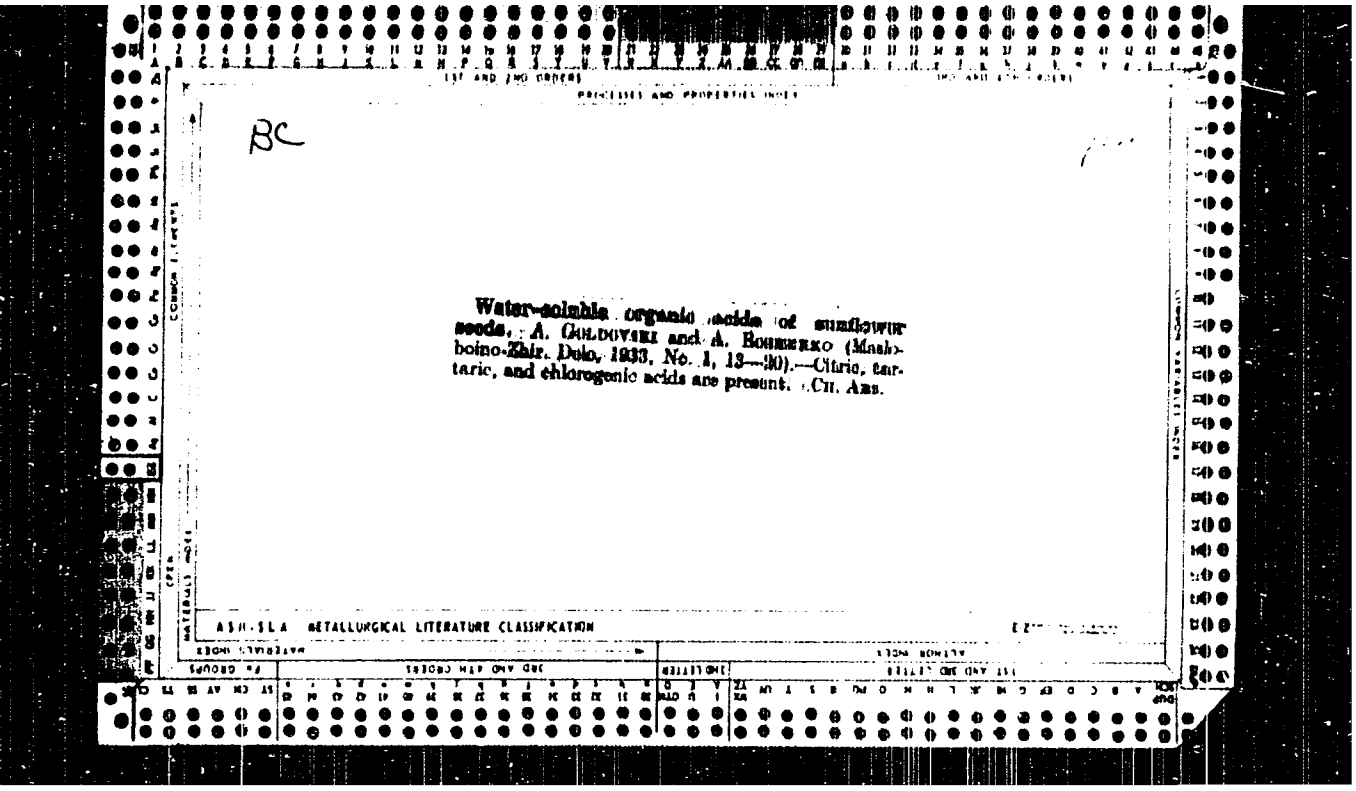

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Water-soluble organic acids of sunflower seeds. A. Gulduveli and A. Rommerko (Maslobolno-Zhir. Delo, 1933, No. 1, 13—20).—Citric, tartaric, and chlorogenic acids are present. (Ch. Abs.

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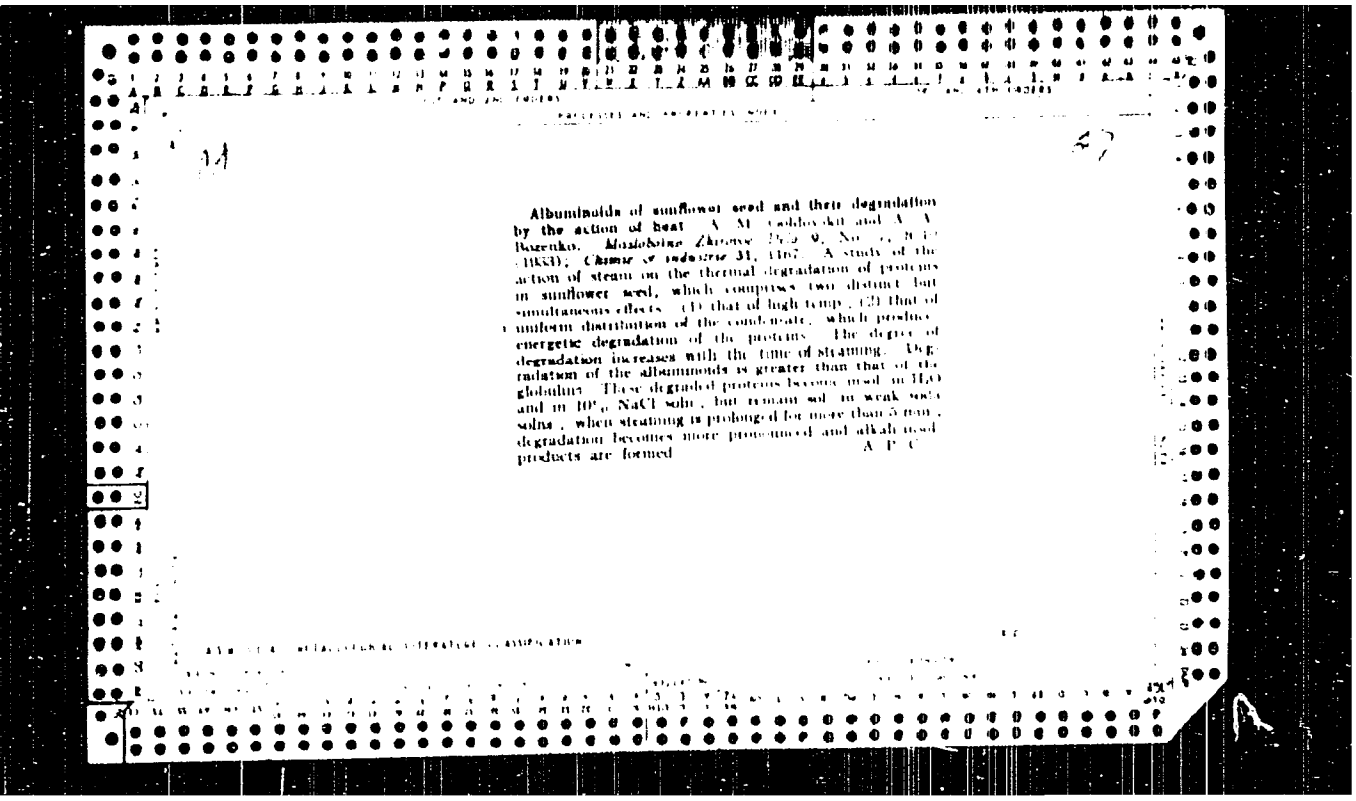

Albuminoids of sunflower seed and their degradation by the action of heat. A. M. Goldovskii and A. V. Bazenko. *Maslobnoe Zhirovoe Delo* 9, No. [illegible] (1933); *Chimie et industrie* 31, 1167. A study of the action of steam on the thermal degradation of proteins in sunflower seed, which comprises two distinct but simultaneous effects: (1) that of high temp., (2) that of uniform distribution of the condensate, which produce energetic degradation of the proteins. The degree of degradation increases with the time of steaming. The degradation of the albuminoids is greater than that of the globulins. These degraded proteins become insol. in H_2O and in 10% NaCl soln., but remain sol. in weak acid solns., when steaming is prolonged for more than 5 min., degradation becomes more pronounced and alkali-sol. products are formed. A. P. C.

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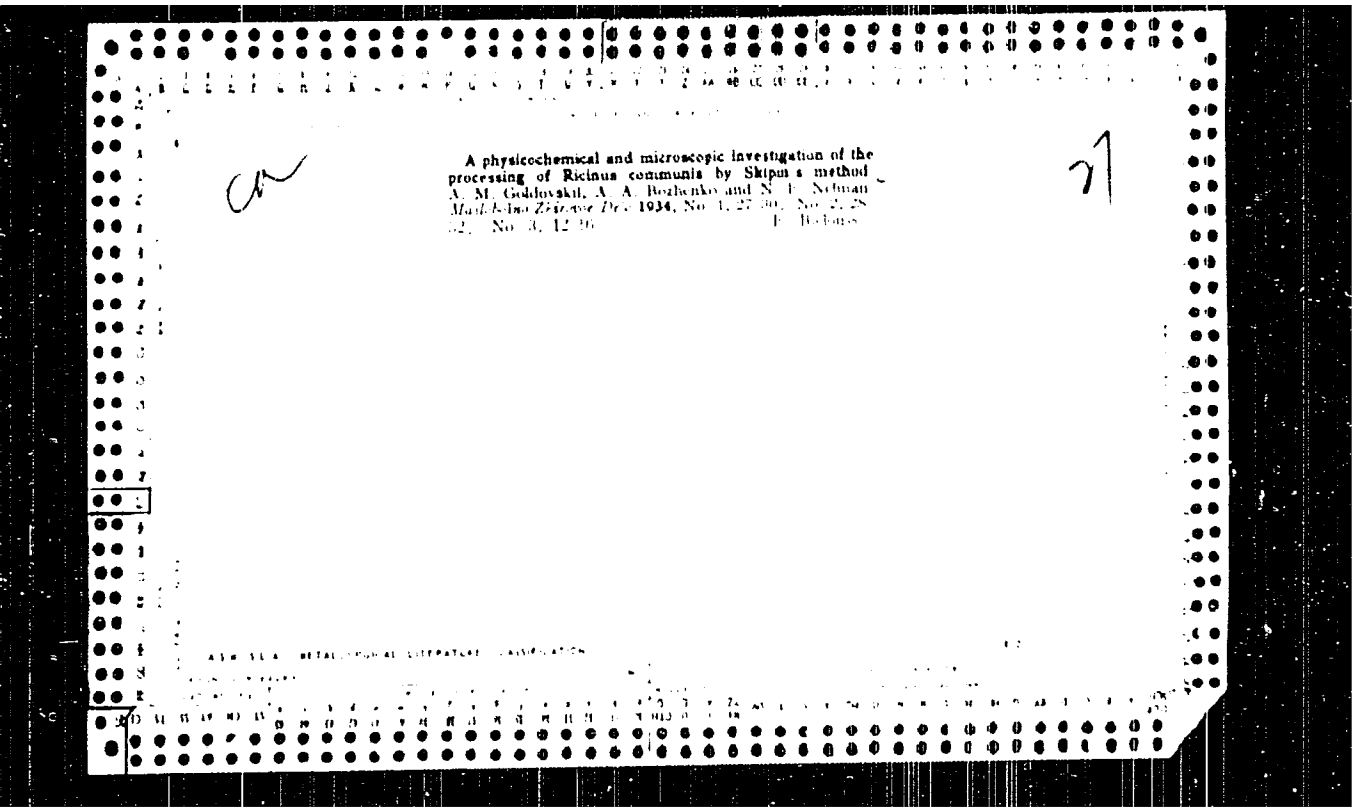

A physicochemical and microscopic investigation of the processing of Ricinus communis by Skipin's method
A. M. Goldovskii, A. A. Bozhenko and N. I. Nelman
Maslo-Zhir. Zhirovoe Delo 1934, No. 1, 27-30; No. 2, 28-32; No. 3, 12-16

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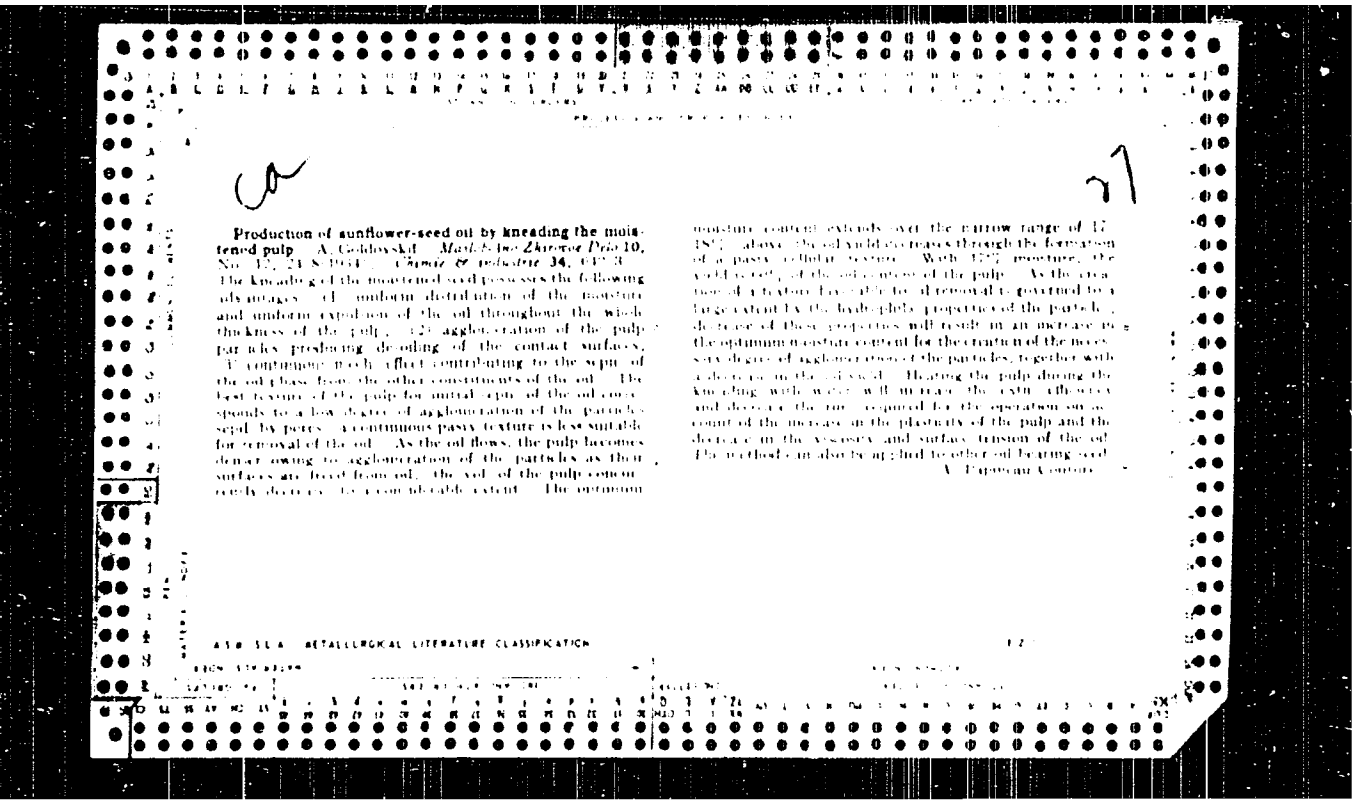

Production of sunflower-seed oil by kneading the moistened pulp. A. Goldovskii. *Maslob.-zhir. Zhirovoe Delo* 10, No. 12, 24–8 1964. *Chimie & industrie* 34, 647–8.

The kneading of the moistened seed possesses the following advantages: (1) uniform distribution of the moisture and uniform expulsion of the oil throughout the whole thickness of the pulp; (2) agglomeration of the pulp particles producing decoiling of the contact surfaces; (3) continuous mech. effect contributing to the squeezing of the oil phase from the other constituents of the oil. The best texture of the pulp for initial expulsion of the oil corresponds to a low degree of agglomeration of the particles separated by pores; a continuous pasty texture is less suitable for removal of the oil. As the oil flows, the pulp becomes denser owing to agglomeration of the particles as their surfaces are freed from oil; the vol. of the pulp consequently decreases to a considerable extent. The optimum moisture content extends over the narrow range of 12–18%; above 18% the oil yield decreases through the formation of a pasty cellular texture. With 15% moisture, the yield is 65% of the oil content of the pulp. As the creation of a texture favorable for oil removal is governed to a large extent by the hydrophilic properties of the particles, decrease of these properties will result in an increase in the optimum moisture content for the creation of the necessary degree of agglomeration of the particles, together with a decrease in the oil yield. Heating the pulp during the kneading with water will increase the extn. efficiency and decrease the time required for the operation on account of the increase in the plasticity of the pulp and the decrease in the viscosity and surface tension of the oil. The method can also be applied to other oil bearing seed.

V. Papyrnaia Kontora

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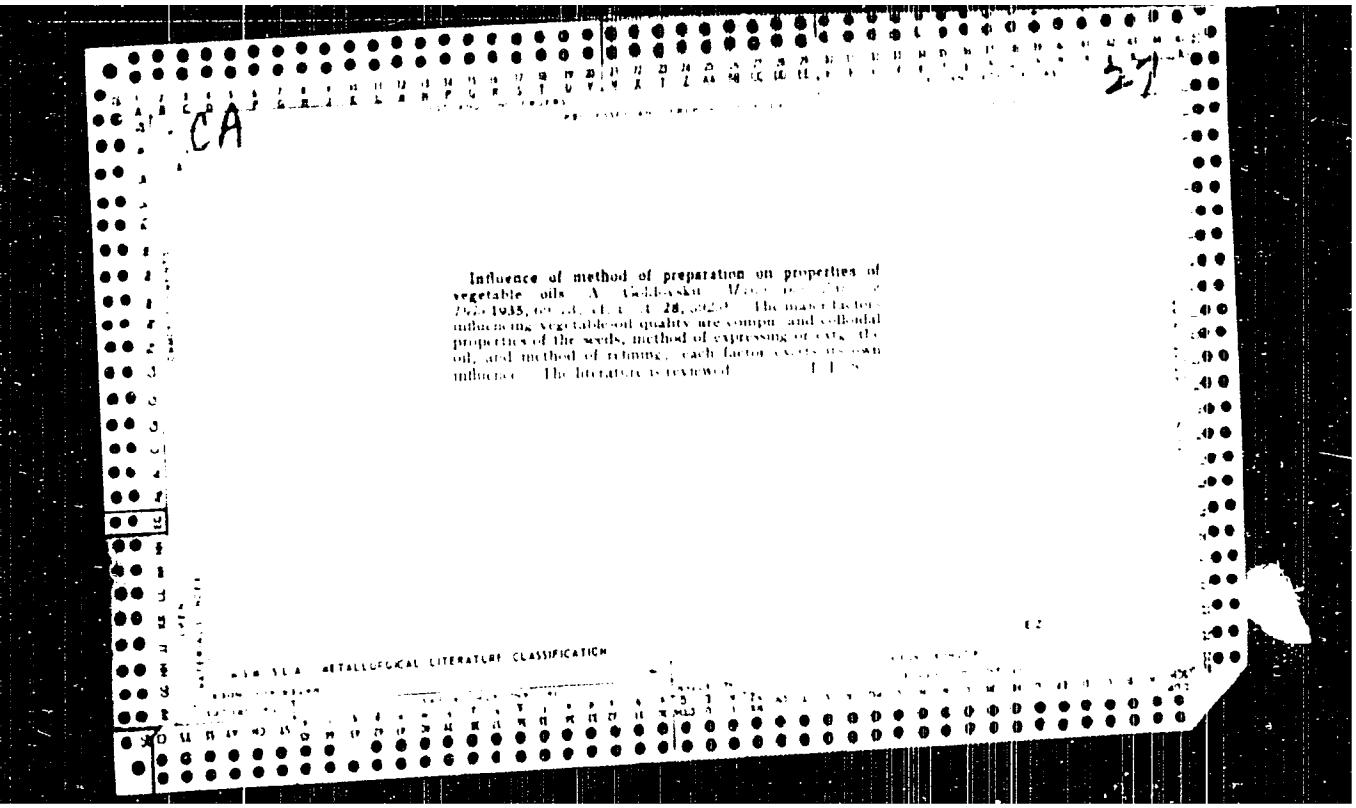

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Influence of method of preparation on properties of vegetable oils. A. Gedbevskii. Maslo-Zhir. Delo 7, 25–35 (1935); cf. C. A. 28, 6024. The many factors influencing vegetable-oil quality are compn. and colloidal properties of the seeds, method of expressing or extg. the oil, and method of refining; each factor exerts its own influence. The literature is reviewed. 11 refs.

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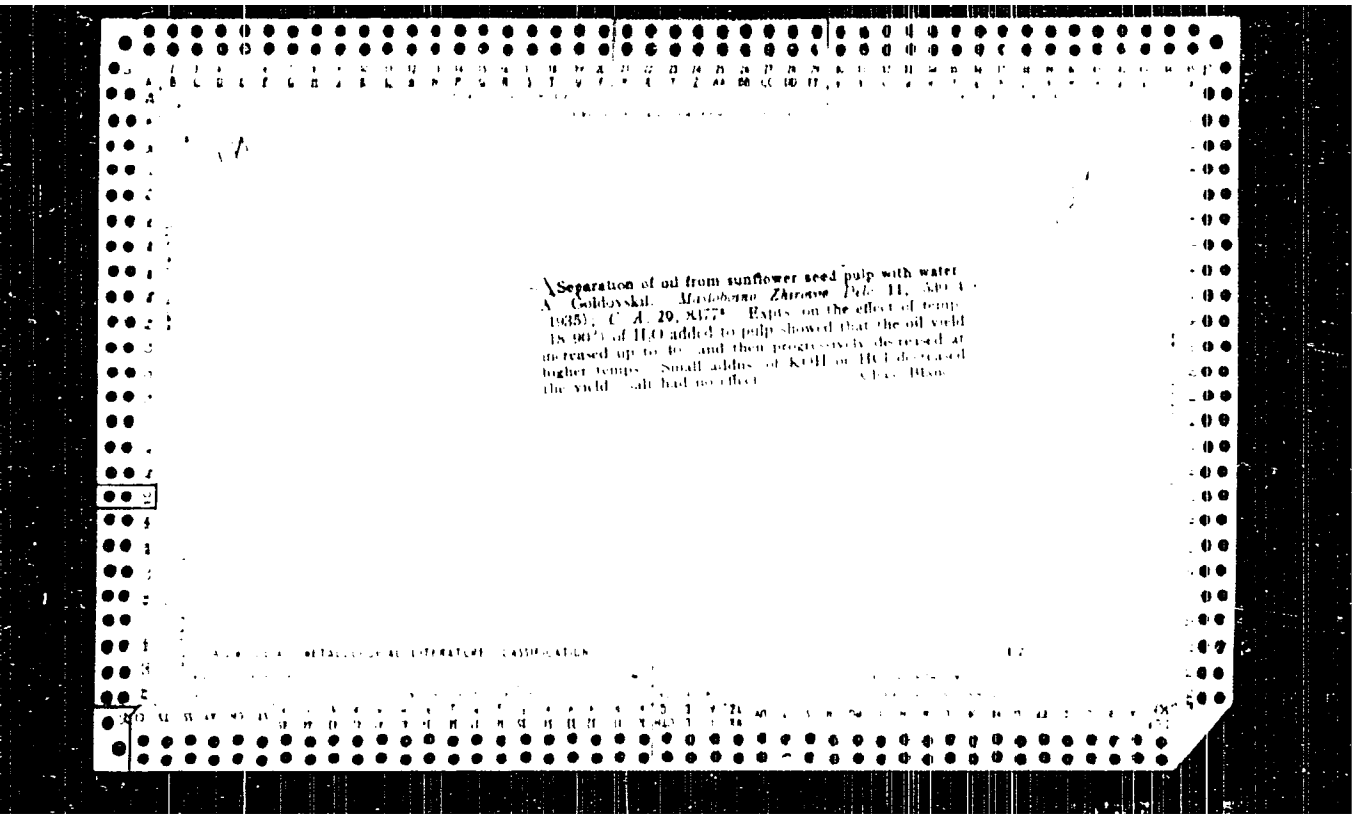

Separation of oil from sunflower seed pulp with water. A. Goldovskii. *Maslobovno Zhirovoe Delo* 11, No. 4 (1935); *C. A.* 29, 8077⁸. Expts. on the effect of temp. 18–90°) of H_2O added to pulp showed that the oil yield increased up to 40° and then progressively decreased at higher temps. Small additions of KOH or HCl decreased the yield; salt had no effect. Chas. Blanc

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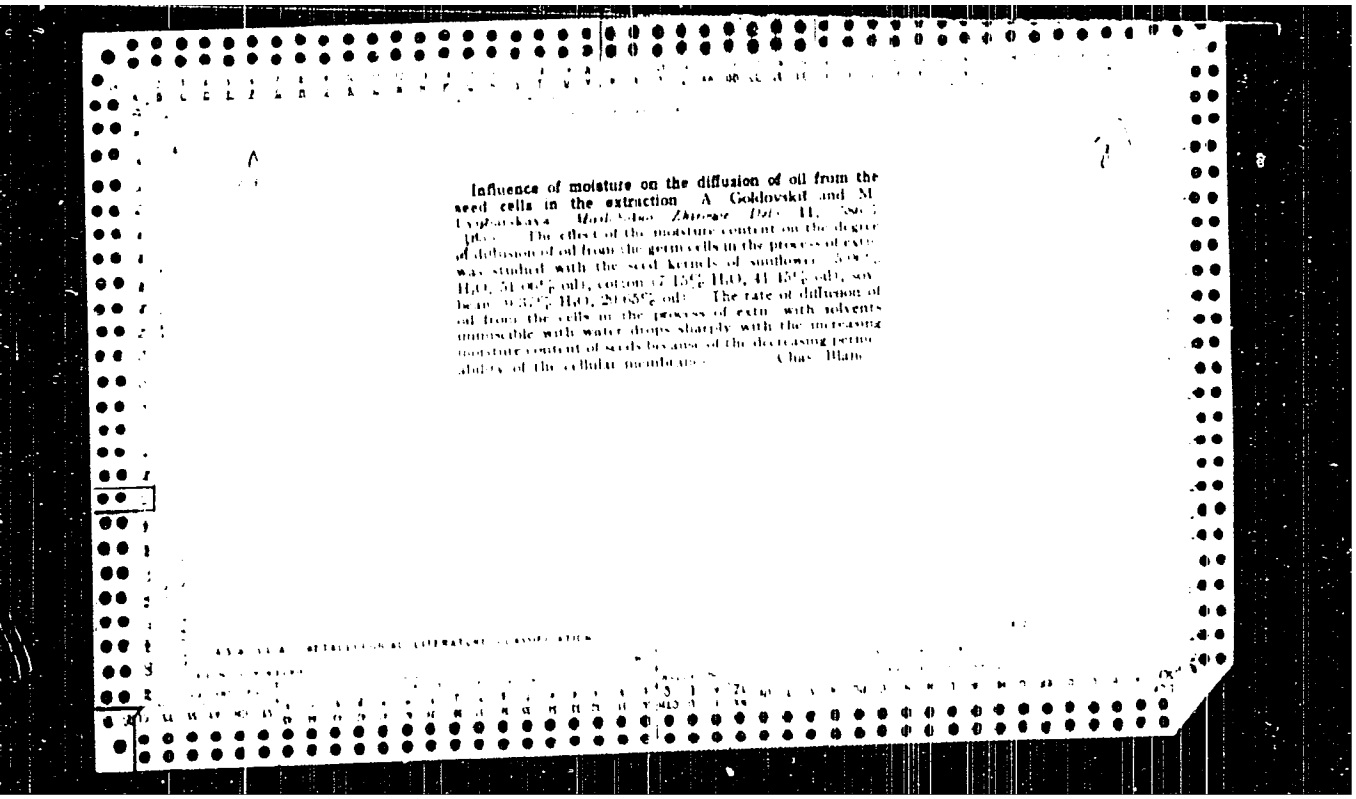

Influence of moisture on the diffusion of oil from the seed cells in the extraction A Goldovskiĭ and M [illegible] *Masloboĭno Zhirovoe Delo* 11, [illegible] 1935. The effect of the moisture content on the degree of diffusion of oil from the germ cells in the process of extr was studied with the seed kernels of sunflower (5.6% H_2O, 51.0% oil), cotton (7.15% H_2O, 41.15% oil), soy bean (9.3% H_2O, 20.65% oil). The rate of diffusion of oil from the cells in the process of extn with solvents immiscible with water drops sharply with the increasing moisture content of seeds because of the decreasing permeability of the cellular membranes. Chas Blanc

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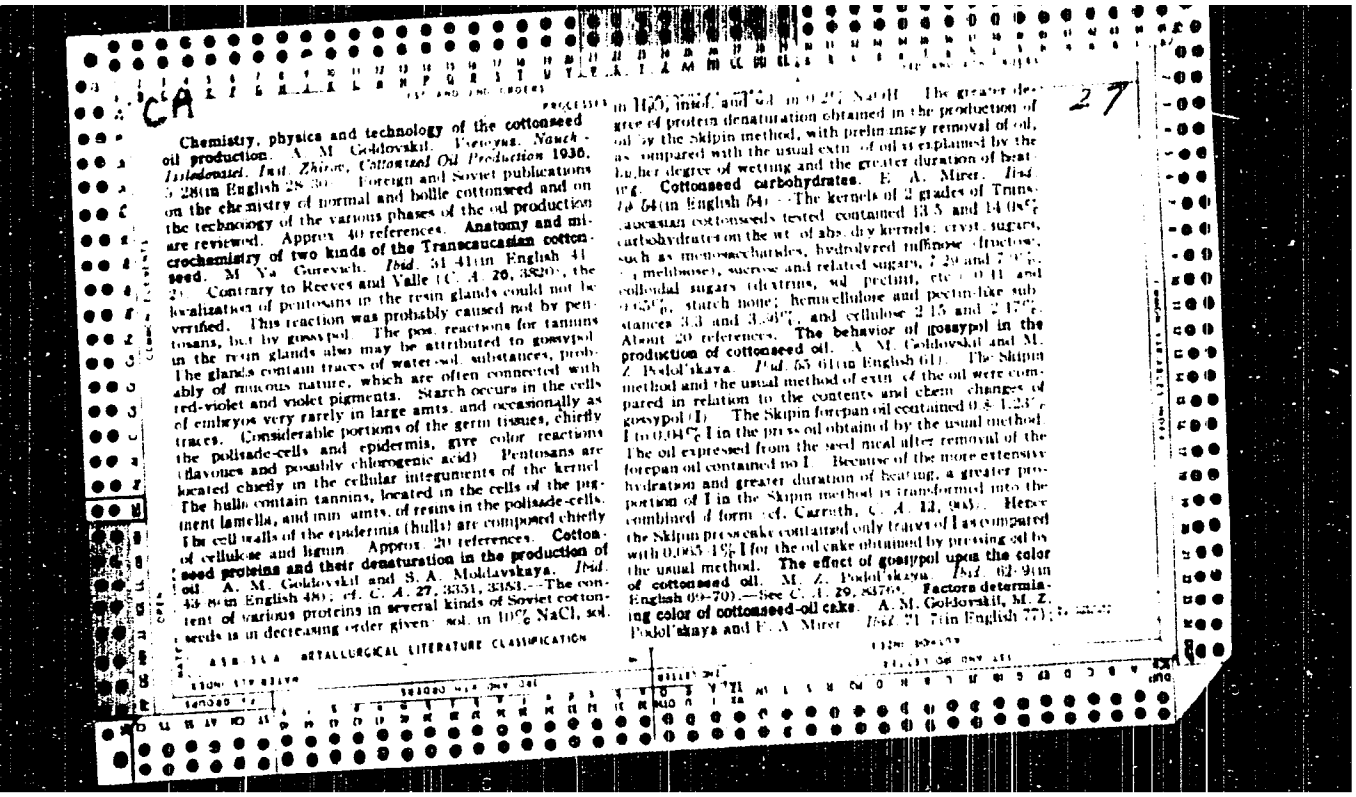

CA

27

Chemistry, physics and technology of the cottonseed oil production. A. M. Goldovskii. *Vsesoyus. Nauch.-Issledovatel. Inst. Zhirov, Cottonseed Oil Production* 1936, 5-28(in English 28-30).—Foreign and Soviet publications on the chemistry of normal and hollie cottonseed and on the technology of the various phases of the oil production are reviewed. Approx. 40 references. **Anatomy and microchemistry of two kinds of the Transcaucasian cottonseed.** M. Ya. Gurevich. *Ibid.* 31-41(in English 41-2).—Contrary to Reeves and Valle (C. A. **20**, 3820), the localization of pentosans in the resin glands could not be verified. This reaction was probably caused not by pentosans, but by gossypol. The pos. reactions for tannins in the resin glands also may be attributed to gossypol. The glands contain traces of water-sol. substances, probably of mucous nature, which are often connected with red-violet and violet pigments. Starch occurs in the cells of embryos very rarely in large amts. and occasionally as traces. Considerable portions of the germ tissues, chiefly the palisade-cells and epidermis, give color reactions (flavones and possibly chlorogenic acid). Pentosans are located chiefly in the cellular integuments of the kernel. The hulls contain tannins, located in the cells of the pigment lamella, and min. amts. of resins in the palisade-cells. The cell walls of the epidermis (hulls) are composed chiefly of cellulose and lignin. Approx. 20 references. **Cottonseed proteins and their denaturation in the production of oil.** A. M. Goldovskii and S. A. Moldavskaya. *Ibid.* 43-8(in English 48); cf. C. A. **27**, 3351, 3383.—The content of various proteins in several kinds of Soviet cottonseeds is in decreasing order given: sol. in 10% NaCl, sol. in H_2O, insol. and sol. in 0.2% NaOH. The greater degree of protein denaturation obtained in the production of oil by the Skipin method, with preliminary removal of oil, as compared with the usual extn. of oil is explained by the higher degree of wetting and the greater duration of heating. **Cottonseed carbohydrates.** E. A. Mirer. *Ibid.* 49-54(in English 54).—The kernels of 2 grades of Transcaucasian cottonseeds tested contained 13.5 and 14.0% carbohydrates on the wt. of abs. dry kernels; cryst. sugars, such as monosaccharides, hydrolyzed raffinose (fructose, melibiose), sucrose and related sugars, 7.20 and 7.47%; colloidal sugars (dextrins, sol. pectins, etc.) 0.11 and 0.05%; starch none; hemicellulose and pectin-like substances 3.3 and 3.50%; and cellulose 2.15 and 2.17%. About 20 references. **The behavior of gossypol in the production of cottonseed oil.** A. M. Goldovskii and M. Z. Podol'skaya. *Ibid.* 55-61(in English 61).—The Skipin method and the usual method of extn. of the oil were compared in relation to the contents and chem. changes of gossypol (I). The Skipin forepan oil contained 0.8-1.23% I, the press oil 0.03-0.04% I; in the press oil obtained by the usual method I to 0.04% I in the press oil obtained by the usual method. The oil expressed from the seed meal after removal of the forepan oil contained no I. Because of the more extensive hydration and greater duration of heating, a greater proportion of I in the Skipin method is transformed into the combined d form (cf. Carruth, C. A. **12**, 903). Hence the Skipin press cake contained only traces of I as compared with 0.065-1% I for the oil cake obtained by pressing oil by the usual method. **The effect of gossypol upon the color of cottonseed oil.** M. Z. Podol'skaya. *Ibid.* 62-9(in English 69-70).—See C. A. **29**, 8376. **Factors determining color of cottonseed-oil cake.** A. M. Goldovskii, M. Z. Podol'skaya and E. A. Mirer. *Ibid.* 71-7(in English 77).

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cf. C. A. 30, 8011.—The color of oil cake is intensified with the greater degree of wetting and thermal treatment of the meal as the result of the transition of gossypol in oil into the highly colored (red) form. Likewise charges of rancidness cause but little discoloration of the press cake. **The red gossypol.** M. Z. Podol'skaya. *Ibid.* 77–86(in English 86–7). See C. A. 30, 8054. **The rupture of cell walls of cottonseed, sunflower and linseed meats in the process of cooking.** A. M. Gokhovskii, N. F. Nelman and V. V. Solov'ev. *Ibid.* 88–96 (in English 96–7). The microscopic examn. of the meats before and after the cooking revealed that the cells unaltered in the milling were ruptured in the process of cooking. The disintegration of cellular structure of cottonseed meal was greater than that of sunflower and linseed meals. Of the factors detg. the degree of cell rupture in cooking, the swelling action of water was more effective than the thermal and mech. actions. **The state of the oil in the protoplasm of the oil seeds and the methods of staining the oil in the cell.** N. F. Nelman. *Ibid.* 98–100 (in English 100–101). In the histological studies of the oil in the protoplasm of the sunflower and cottonseeds and the castor beans, the use of aq. and alc. color solns. had resulted in the disturbance of the original homogeneous state of the oil in the plasma with uneven staining of the sepd. oil globules and a general distortion of the true picture. It was possible to obtain satisfactory results by staining sunflower and castor-bean meals with a satd. glycerol soln. of Butter Yellow contg. 15–25% alc. for 2–3 hrs. For cottonseeds with a less stable homogeneous distribution of the oil in the plasma, staining with vapors of 1% OsO_4 for 1–2 min. gave better results. Approx. 40 references. Chas. Blanc

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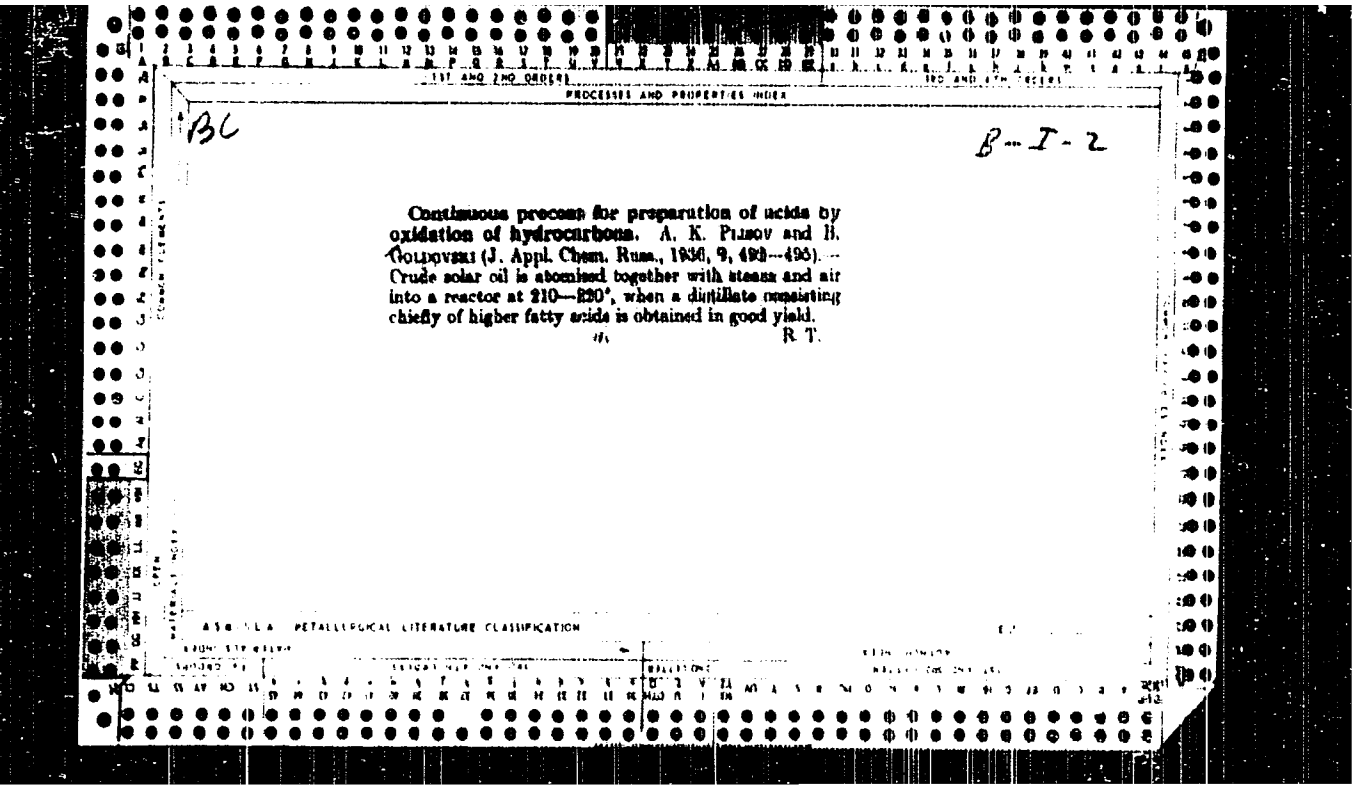

PROCESSES AND PROPERTIES INDEX

BC

B-I-2

Continuous process for preparation of acids by oxidation of hydrocarbons. A. K. Plisov and B. Golovkin (J. Appl. Chem. Russ., 1936, 9, 493—495). — Crude solar oil is atomised together with steam and air into a reactor at 210—220°, when a distillate consisting chiefly of higher fatty acids is obtained in good yield.

R. T.

ASTM-TLA PETALLURGICAL LITERATURE CLASSIFICATION

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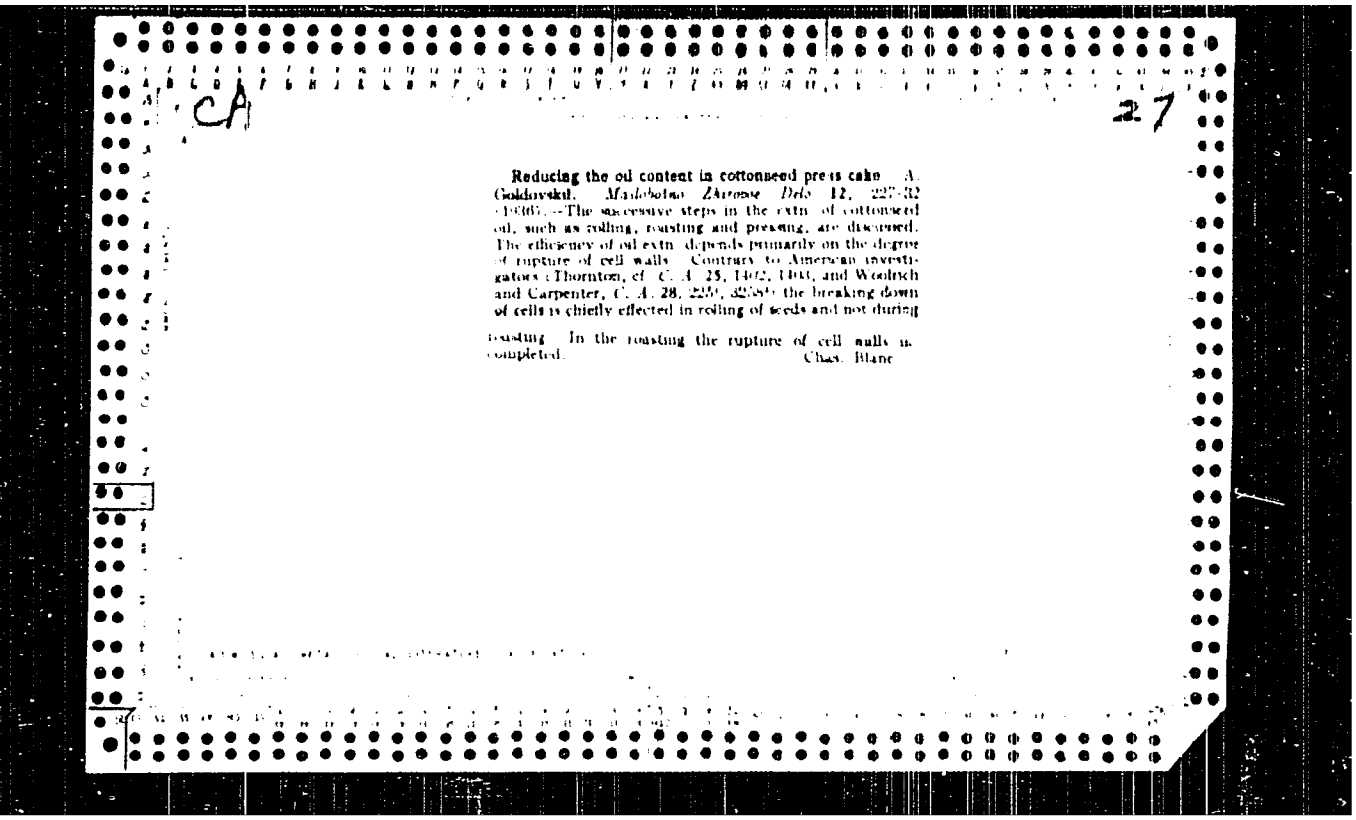

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Reducing the oil content in cottonseed press cake. A. Goldovskil. *Maslobotno Zhirovoe Delo* 12, 227-32 (1936).—The successive steps in the extn. of cottonseed oil, such as rolling, roasting and pressing, are discussed. The efficiency of oil extn. depends primarily on the degree of rupture of cell walls. Contrary to American investigators (Thornton, cf. *C. A.* 25, 1402, 1930, and Woolrich and Carpenter, *C. A.* 28, 2250, 3258) the breaking down of cells is chiefly effected in rolling of seeds and not during roasting. In the roasting the rupture of cell walls is completed.

Chas. Blanc

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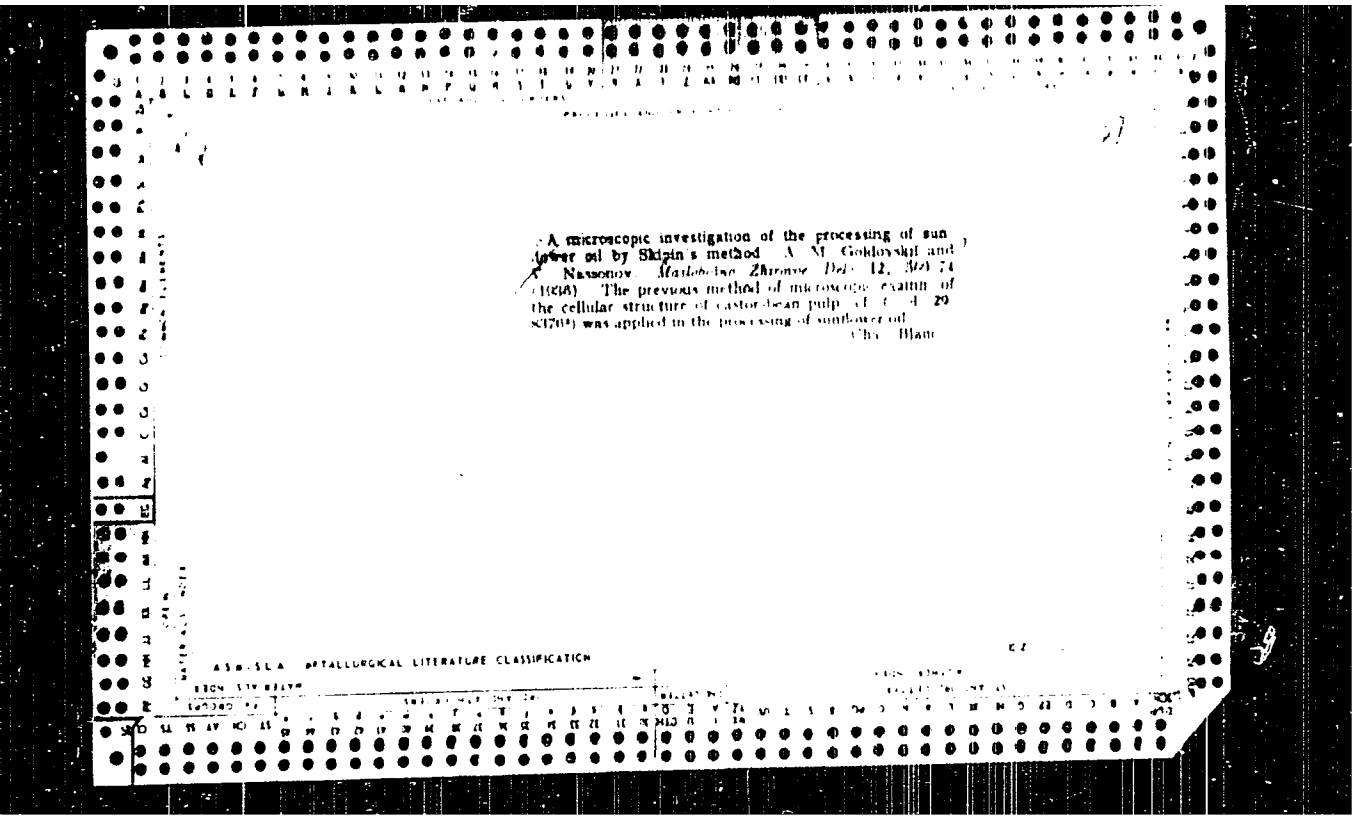

A microscopic investigation of the processing of sun flower oil by Shipin's method. A. M. Goldovskii and A. Nassonov. *Maslobno-Zhirovoe Delo* 12, 30(4) 7-8 (1968). The previous method of microscopic examin of the cellular structure of castor-bean pulp [illegible] 29 8(70)) was applied to the processing of sunflower oil. Chr. Blanc

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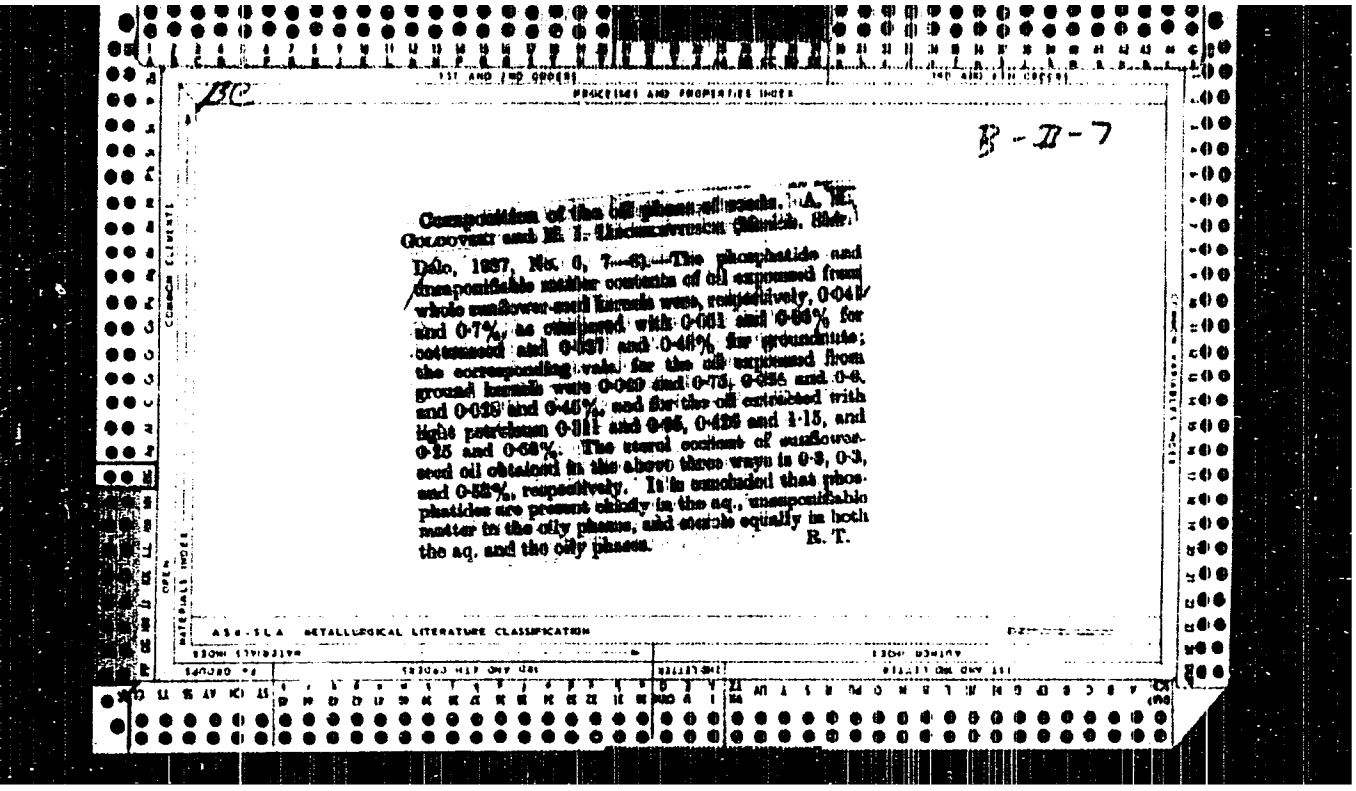

B-II-7

Composition of the oil phase of seeds. A. M. Golovnev and M. I. Shchukarevskaya (Chim. Ind., Paris, 1937, No. 6, 7—8).—The phosphatide and unsaponifiable matter contents of oil expressed from whole sunflower-seed kernels were, respectively, 0·04% and 0·7%, as contrasted with 0·081 and 0·86% for cottonseed and 0·057 and 0·46% for groundnuts; the corresponding vals. for the oil expressed from ground kernels were 0·069 and 0·75, 0·056 and 0·6, and 0·025 and 0·45%, and for the oil extracted with light petroleum 0·111 and 0·95, 0·126 and 1·15, and 0·25 and 0·68%. The neutral content of sunflower-seed oil obtained in the above three ways is 0·3, 0·3, and 0·5%, respectively. It is concluded that phosphatides are present chiefly in the aq., unsaponifiable matter in the oily phase, and sterols equally in both the aq. and the oily phase. R. T.

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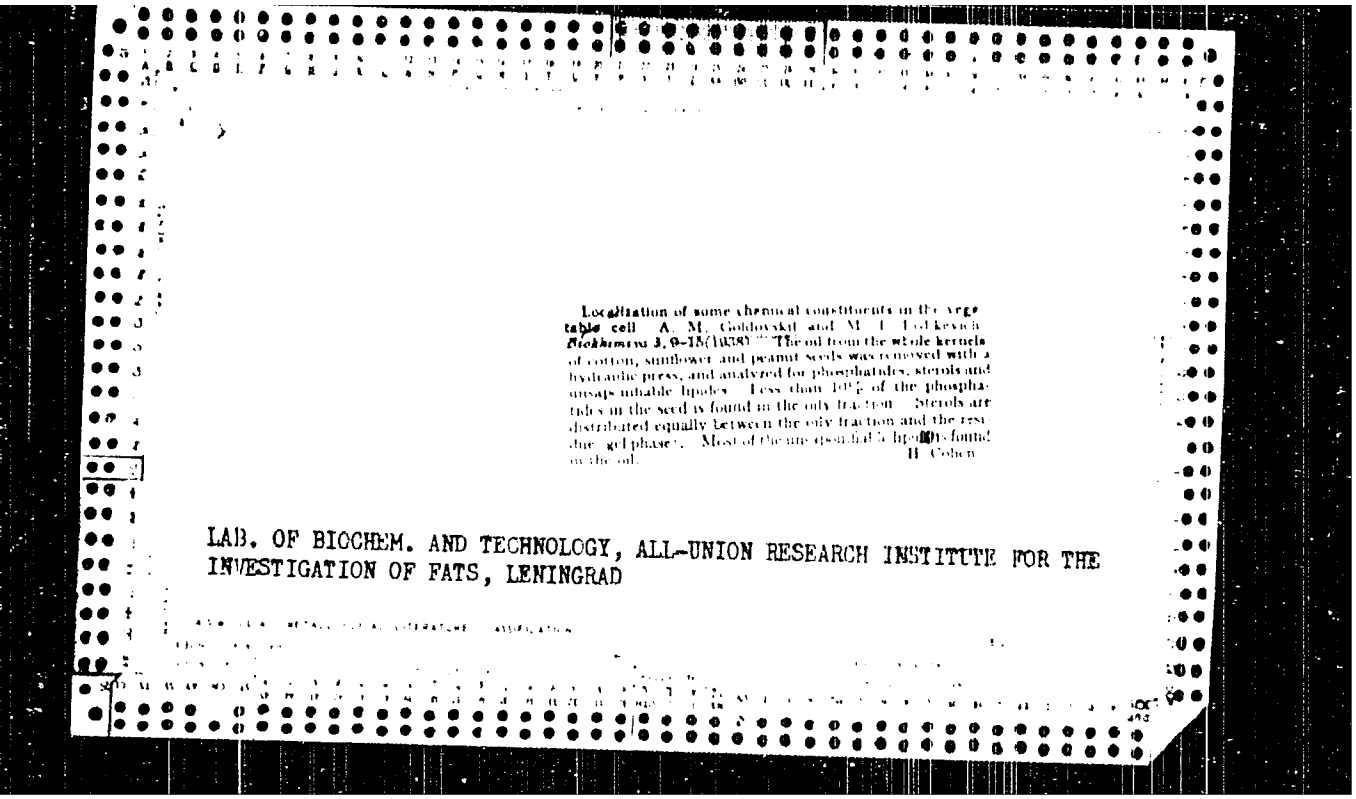

Localization of some chemical constituents in the vegetable cell. A. M. Goldovskii and M. I. Tsel'kevich. *Biokhimiya* 3, 9–15(1938). The oil from the whole kernels of cotton, sunflower and peanut seeds was removed with a hydraulic press, and analyzed for phosphatides, sterols and unsaponifiable lipides. Less than 10% of the phosphatides in the seed is found in the oily fraction. Sterols are distributed equally between the oily fraction and the residue (gel phase). Most of the unsaponifiable lipoids found in the oil.

H. Cohen

LAB. OF BIOCHEM. AND TECHNOLOGY, ALL-UNION RESEARCH INSTITUTE FOR THE INVESTIGATION OF FATS, LENINGRAD

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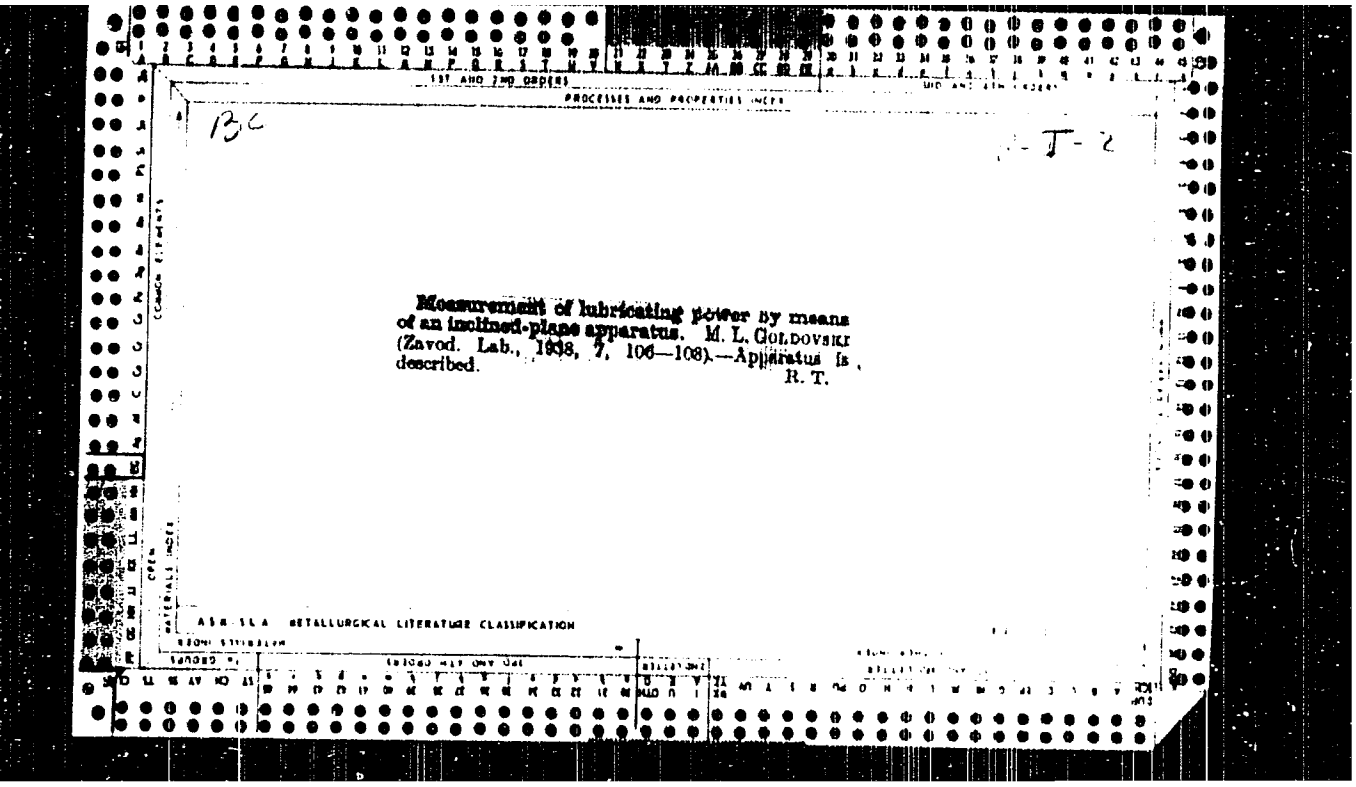

13C

J-T-2

Measurement of lubricating power by means of an inclined-plane apparatus. M. L. Goldovski (Zavod. Lab., 1938, 7, 106—108).—Apparatus is described.
R. T.

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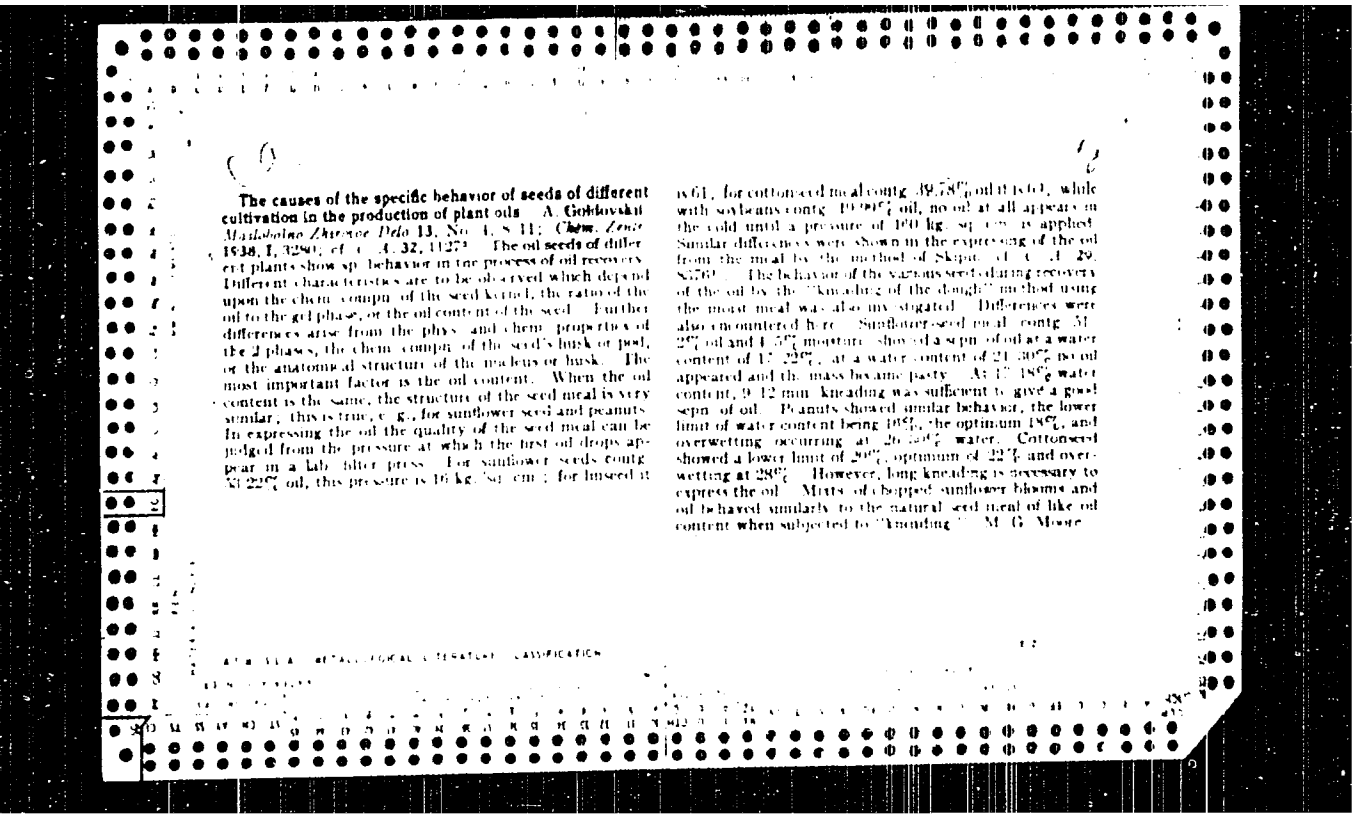

The causes of the specific behavior of seeds of different cultivation in the production of plant oils A. Goldovskii *Maslobolno Zhirovoe Delo* **13**, No. 4, 8–11; *Chem. Zentr.* **1938**, I, 3290; cf. *C. A.* **32**, 1127[3]. The oil seeds of different plants show sp. behavior in the process of oil recovery. Different characteristics are to be observed which depend upon the chem. compn. of the seed kernel, the ratio of the oil to the gel phase, or the oil content of the seed. Further differences arise from the phys. and chem. properties of the 2 phases, the chem. compn. of the seed's husk or pod, or the anatomical structure of the nucleus or husk. The most important factor is the oil content. When the oil content is the same, the structure of the seed meal is very similar; this is true, e.g., for sunflower seed and peanuts. In expressing the oil the quality of the seed meal can be judged from the pressure at which the first oil drops appear in a lab. filter press. For sunflower seeds contg. 31.22% oil, this pressure is 16 kg./sq. cm.; for linseed it is 61, for cottonseed meal contg. 39.78% oil it is 61, while with soybeans contg. 19.91% oil, no oil at all appears in the cold until a pressure of 160 kg./sq. cm. is applied. Similar differences were shown in the expressing of the oil from the meal by the method of Skipin, *C. A.* **29**, 8376[1]. The behavior of the various seeds during recovery of the oil by the "kneading of the dough" method using the most meal was also investigated. Differences were also encountered here. Sunflower-seed meal contg. 31.2% oil and 4.5% moisture showed a sepn. of oil at a water content of 17.22%, at a water content of 21.30% no oil appeared and the mass became pasty. At 17.18% water content, 9–12 min. kneading was sufficient to give a good sepn. of oil. Peanuts showed similar behavior, the lower limit of water content being 16%, the optimum 18%, and overwetting occurring at 26–30% water. Cottonseed showed a lower limit of 20%, optimum of 22% and overwetting at 28%. However, long kneading is necessary to express the oil. Mixts. of chopped sunflower blooms and oil behaved similarly to the natural seed meal of like oil content when subjected to "kneading." M. G. Moore.

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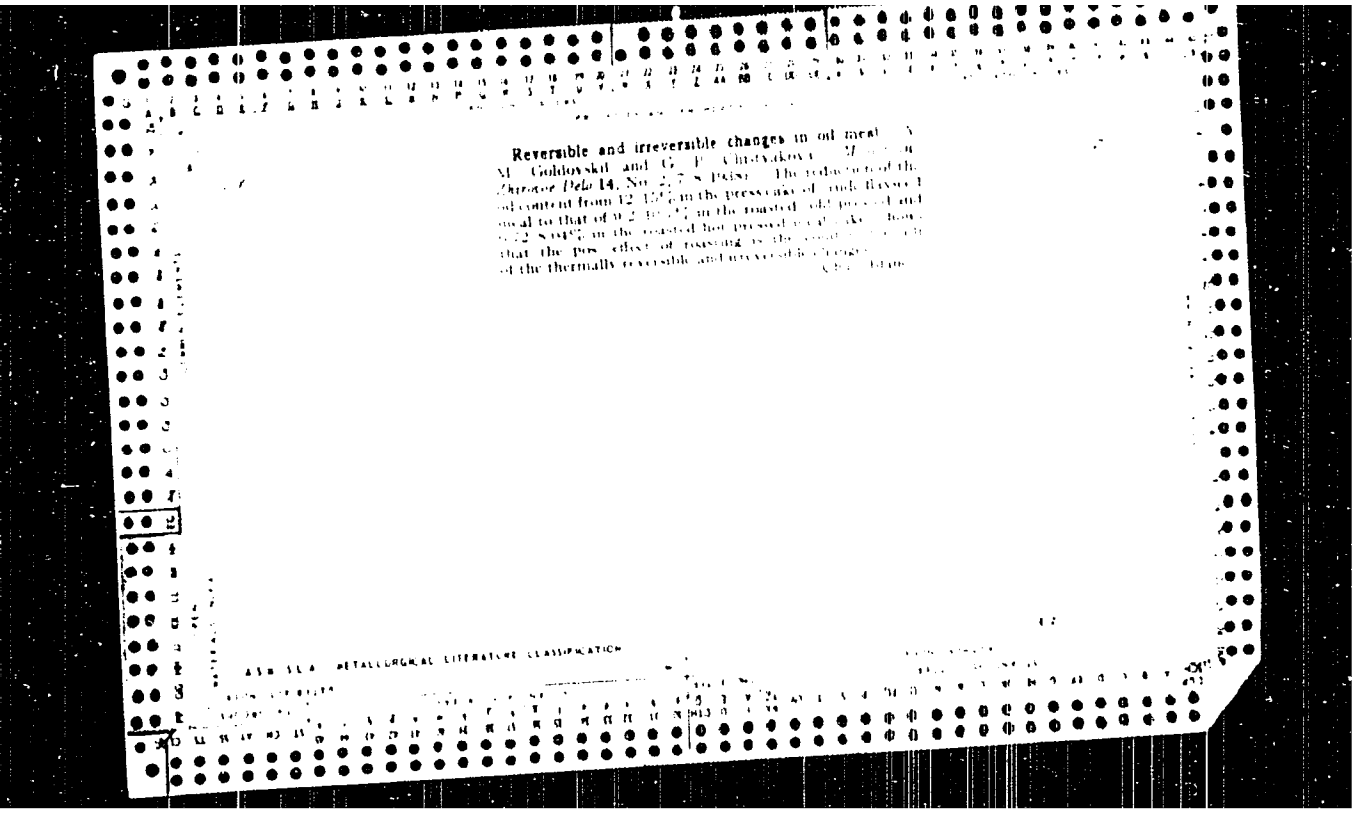

Reversible and irreversible changes in oil meal [illegible]
M. Goldovskii and G. P. Chistyakova [illegible]
Khranenie Pelu 14, No. 2, 7-8 (1956). The reduction of the
oil content from 12.15% in the presscake of such flavor
meal to that of 9.2-10.4% in the roasted oil-pressed and
...2 5-6% in the roasted hot-pressed meal like flour
that the pos. effect of roasting is the [illegible]
of the thermally reversible and irreversible changes

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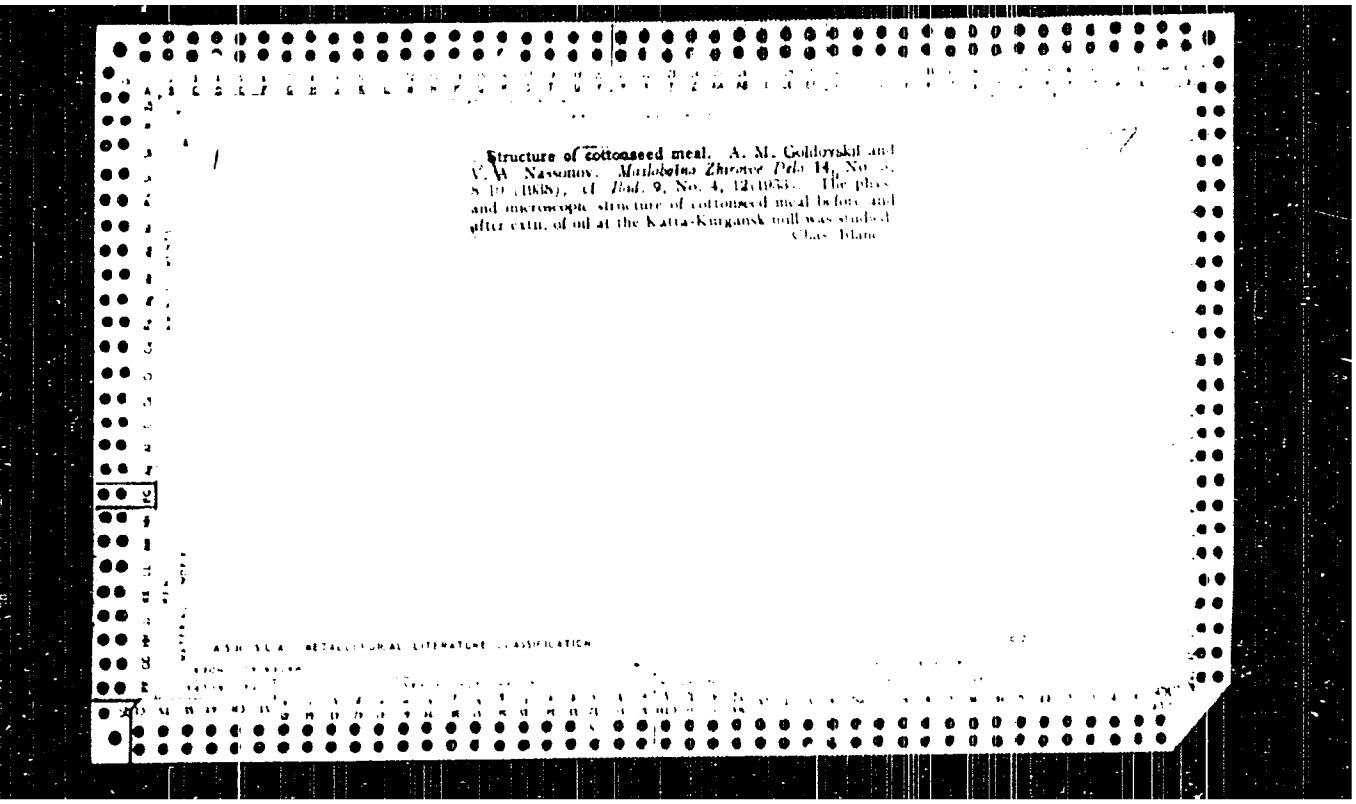

Structure of cottonseed meal. A. M. Goldovskii and V. A. Nassonov. *Maslobolno Zhirovoe Delo* 14, No. 5-6, 8-10 (1938); cf. *Biol.* 9, No. 4, 12 (1953). The phys. and microscopic structure of cottonseed meal before and after extn. of oil at the Katta-Kurganik mill was studied. Chas. Blanc

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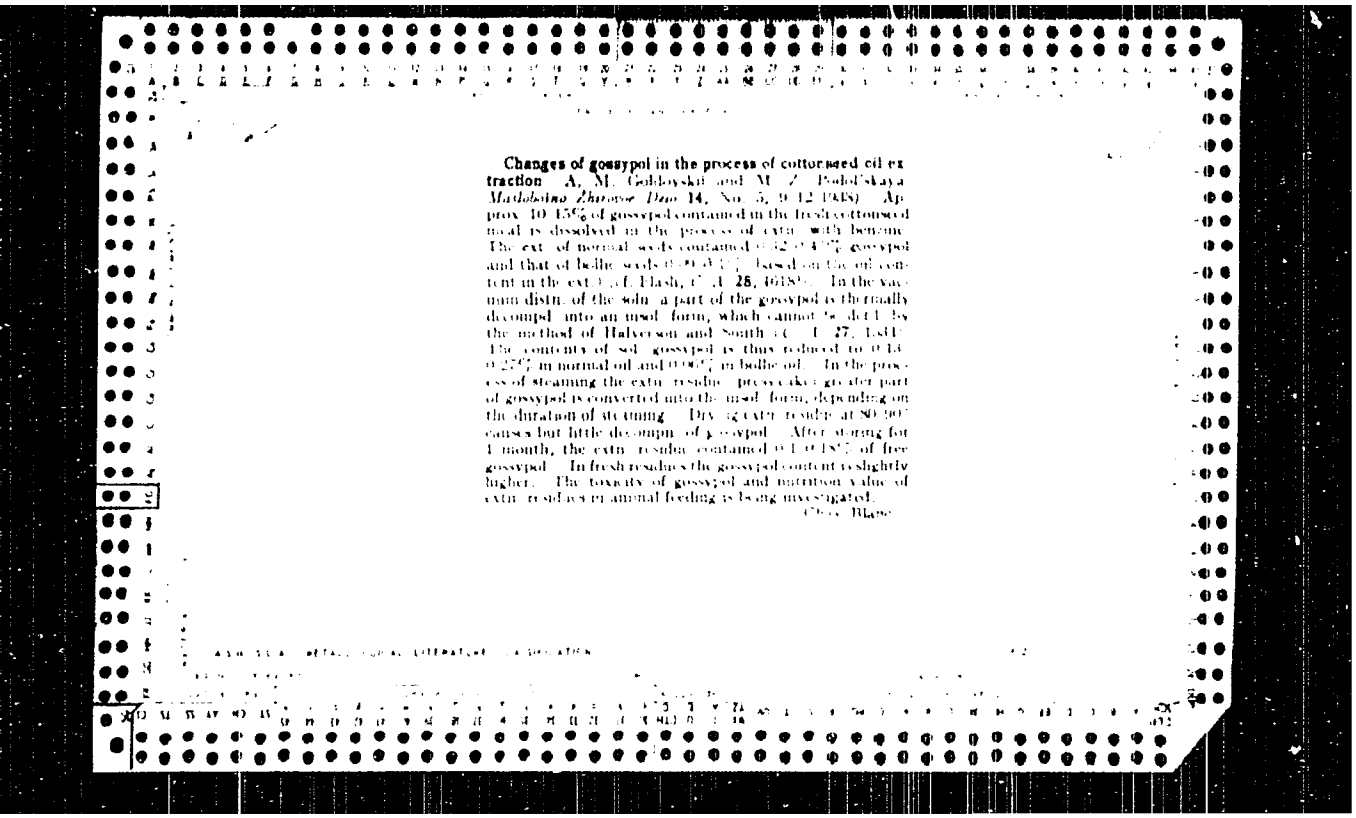

Changes of gossypol in the process of cottonseed oil extraction A. M. Goldovskii and M. Z. Podol'skaya *Maslobino Zhirovoe Delo* **14**, No. 5, 9-12 (1948). Approx. 10-15% of gossypol contained in the fresh cottonseed meal is dissolved in the process of extn. with benzene. The ext. of normal seeds contained 0.62-0.47% gossypol and that of bollie seeds 0.30-0.43%, based on the oil content in the ext. (cf. Hash, C. A. **25**, 4658). In the vacuum distn. of the soln. a part of the gossypol is thermally decompd. into an insol. form, which cannot be detd. by the method of Halverson and South (C. A. **27**, 1341). The content of sol. gossypol is thus reduced to 0.13-0.27% in normal oil and 0.06% in bollie oil. In the process of steaming the extn. residue (press cake) a greater part of gossypol is converted into the insol. form, depending on the duration of steaming. Dry-ing extn. residue at 80-90° causes but little decompn. of gossypol. After steaming for 1 month, the extn. residue contained 0.1-0.18% of free gossypol. In fresh residues the gossypol content is slightly higher. The toxicity of gossypol and nutritive value of extn. residues in animal feeding is being investigated.

Chas. Blanc

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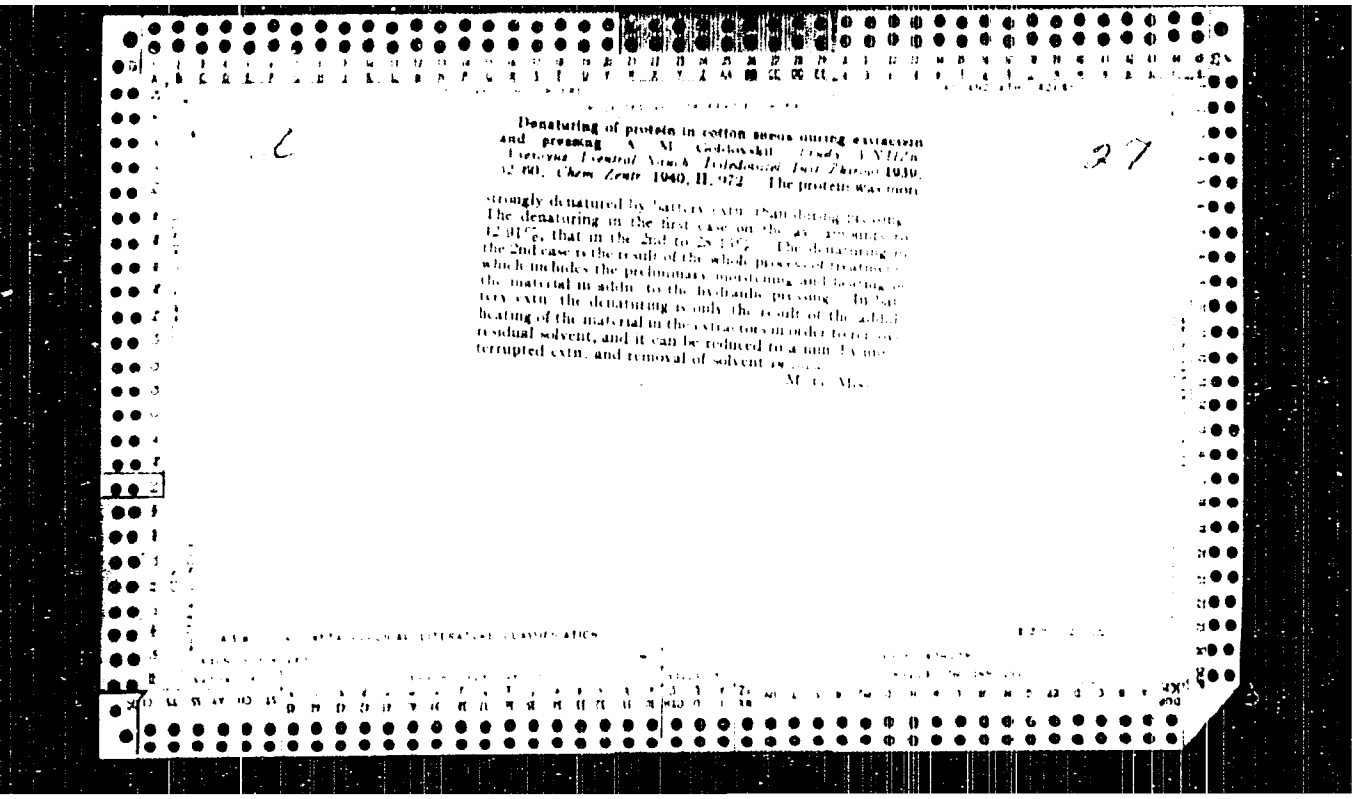

Denaturing of protein in cotton meals during extraction and pressing. A. M. Gedobovskii. *Trudy Vsesoyuz. Nauch. Issledovatel. Inst. Zhirov* 1939, No. 2, 80; *Chem. Zentr.* 1940, II, 974. The protein was more strongly denatured by [illegible] than during pressing. The denaturing in the first case on the [illegible] at 42.0°C, that in the 2nd to 25.5°C. The denaturing in the 2nd case is the result of the whole process of treatment, which includes the preliminary moistening and heating of the material in addn. to the hydraulic pressing. In battery extn. the denaturing is only the result of the additional heating of the material in the extractors in order to remove the residual solvent, and it can be reduced to a min. by uninterrupted extn. and removal of solvent as [illegible]

M. G. Mas

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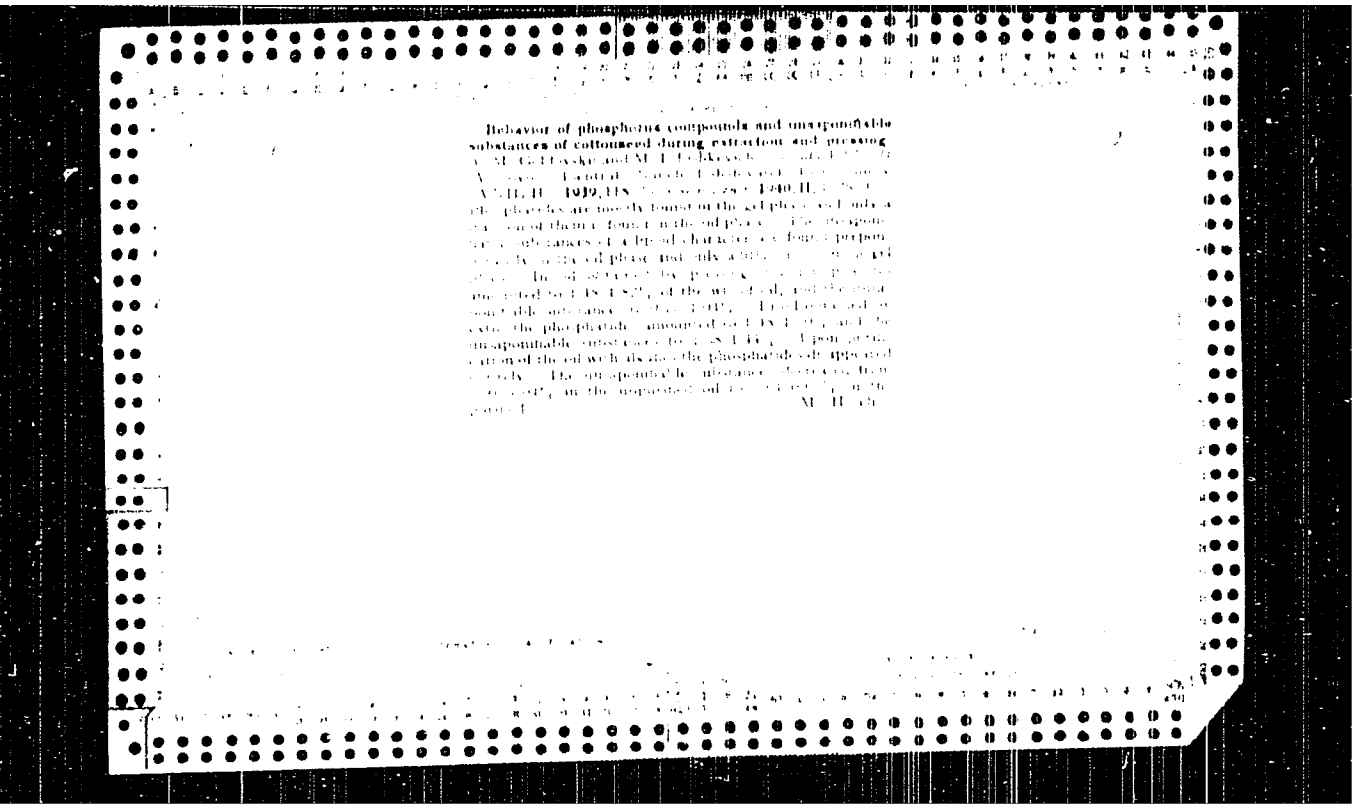

Behavior of phosphorus compounds and unsaponifiable substances of cottonseed during extraction and pressing

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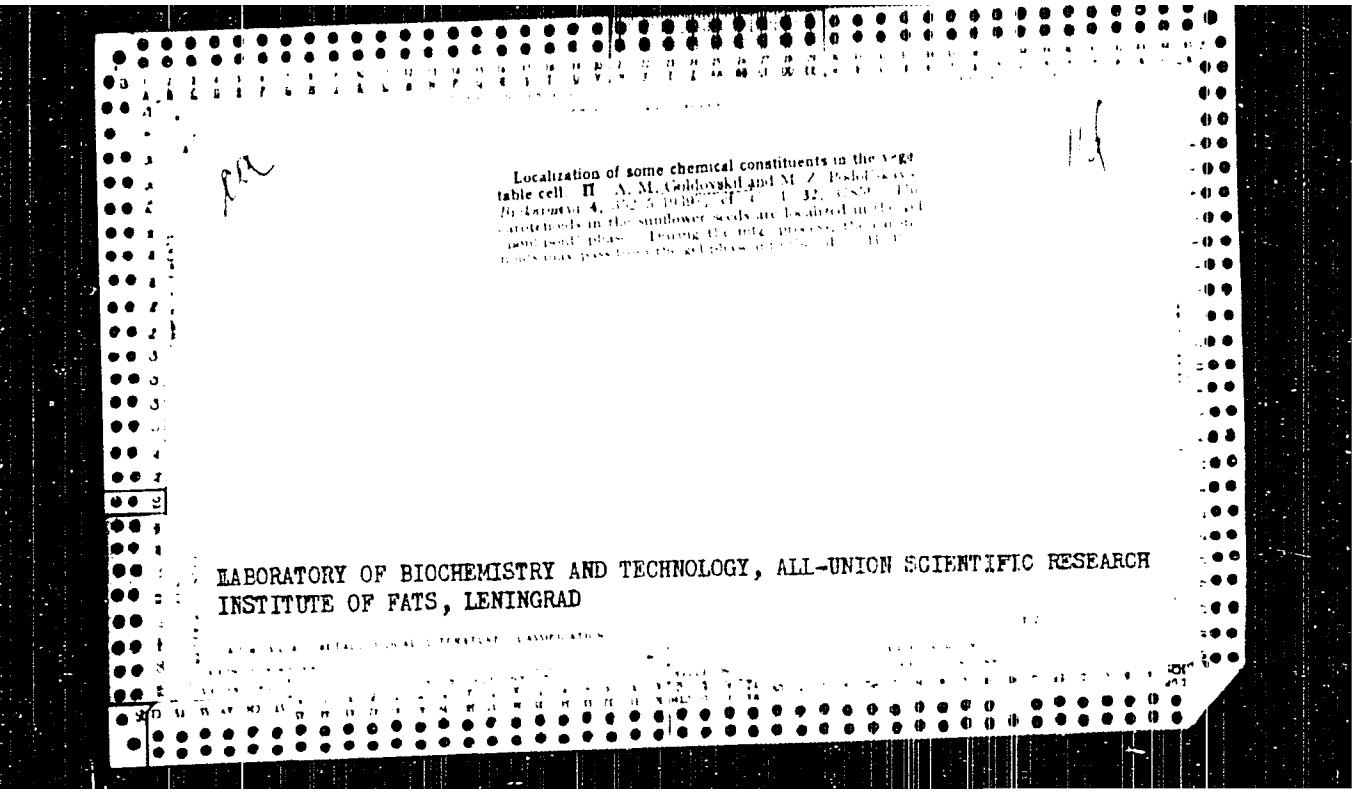

Localization of some chemical constituents in the vege-
table cell. II. A. M. Goldovskii and M. Z. Poskel'-
[illegible]

LABORATORY OF BIOCHEMISTRY AND TECHNOLOGY, ALL-UNION SCIENTIFIC RESEARCH INSTITUTE OF FATS, LENINGRAD

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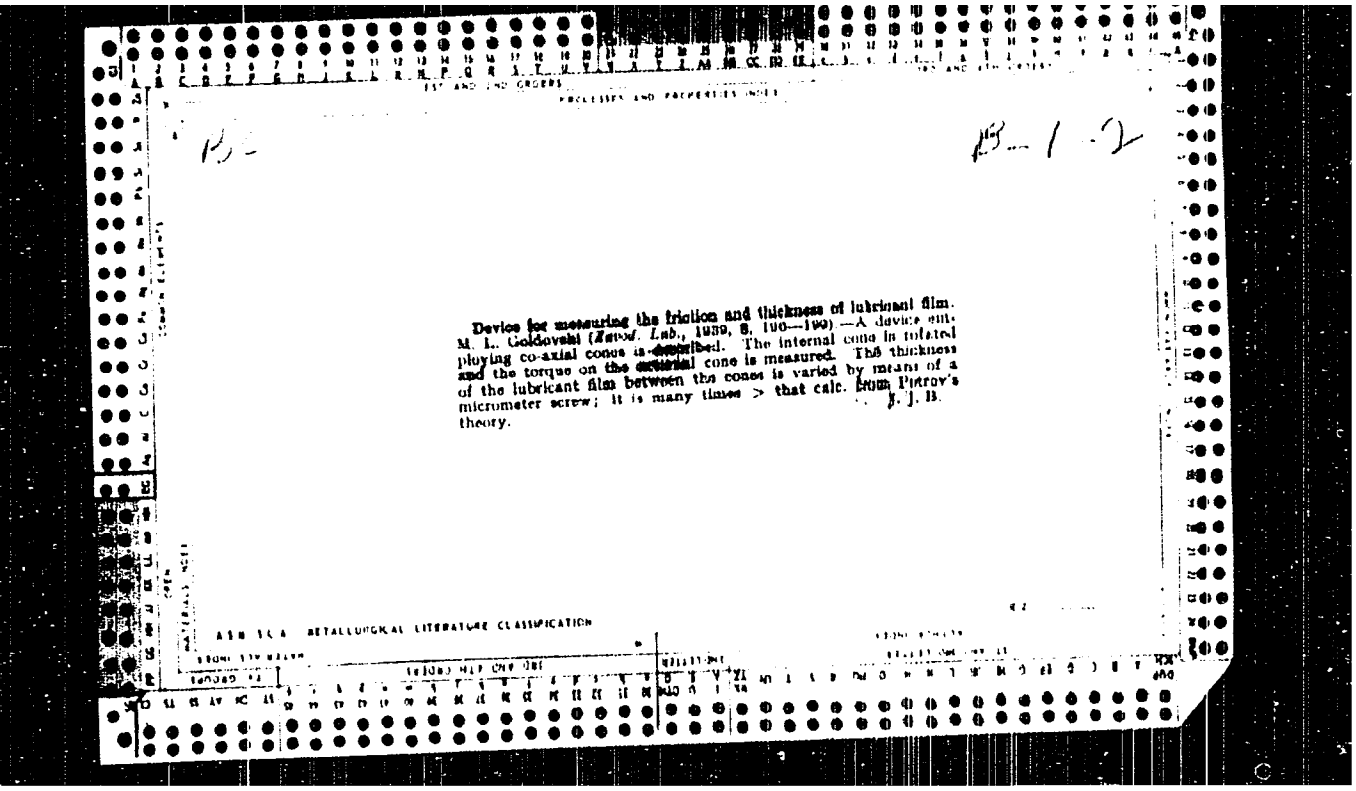

Device for measuring the friction and thickness of lubricant film. M. L. Goldovski (*Zavod. Lab.*, 1959, **8**, 100—103).—A device employing co-axial cones is described. The internal cone is rotated and the torque on the external cone is measured. The thickness of the lubricant film between the cones is varied by means of a micrometer screw; it is many times > that calc. from Pitrov's theory. J. J. B.

ASM W.A. METALLURGICAL LITERATURE CLASSIFICATION

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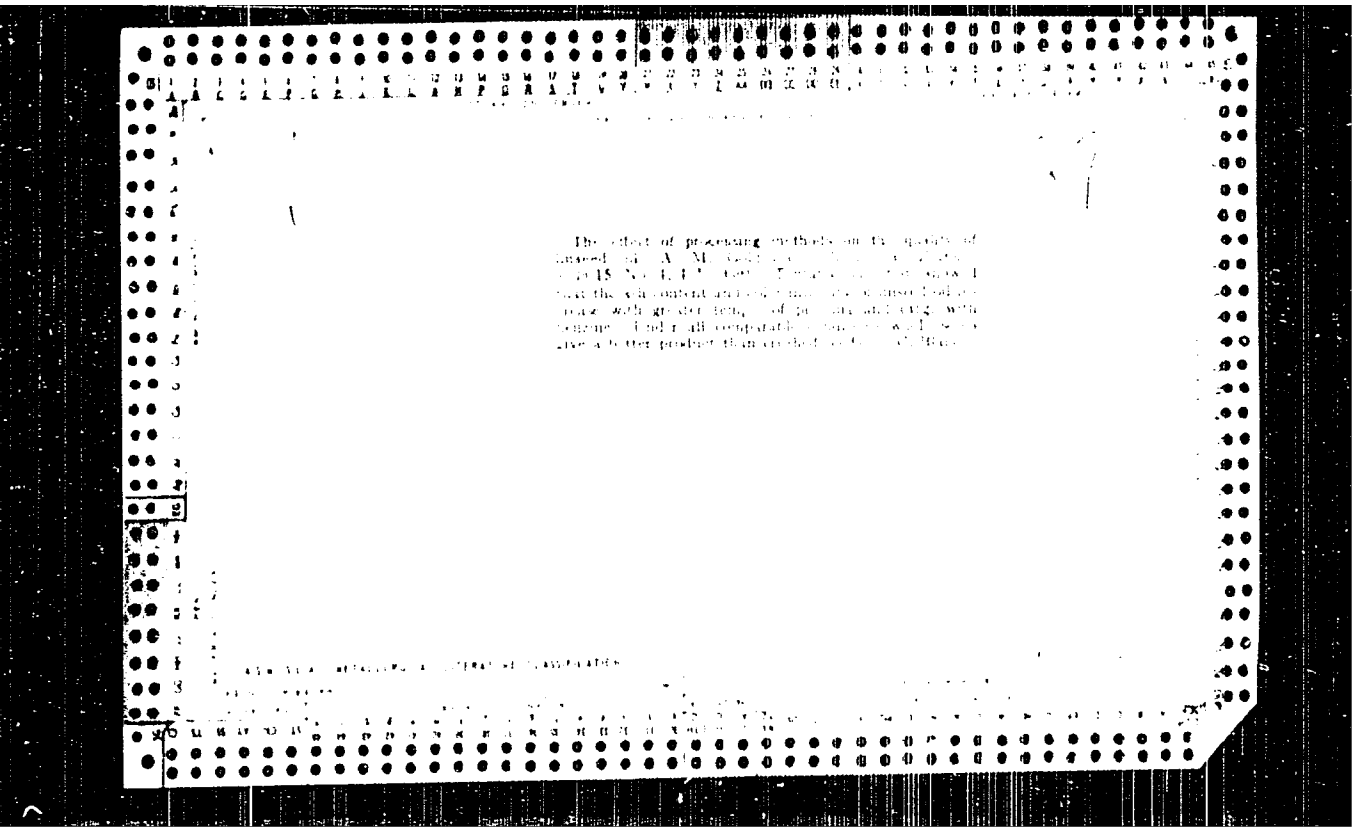

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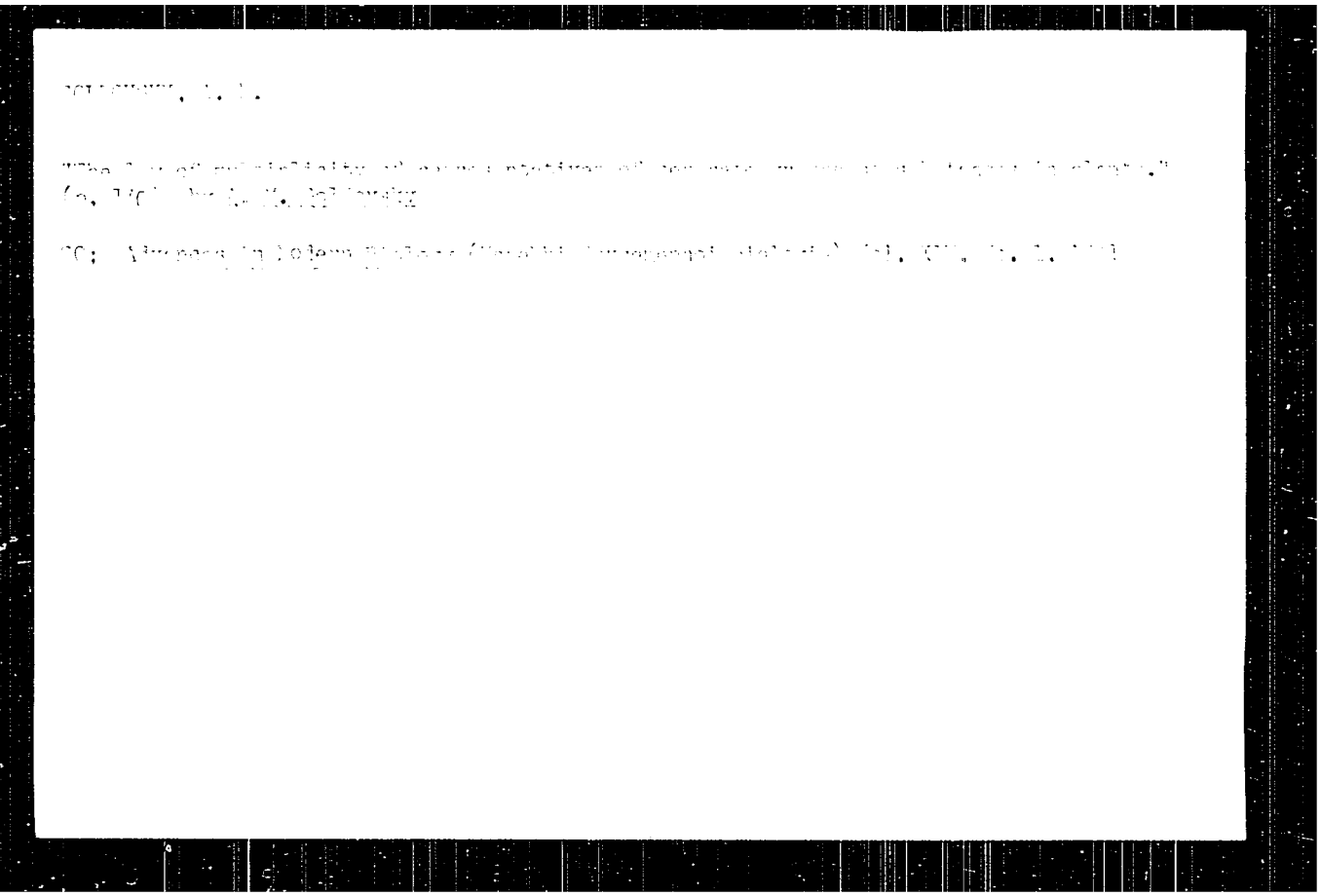

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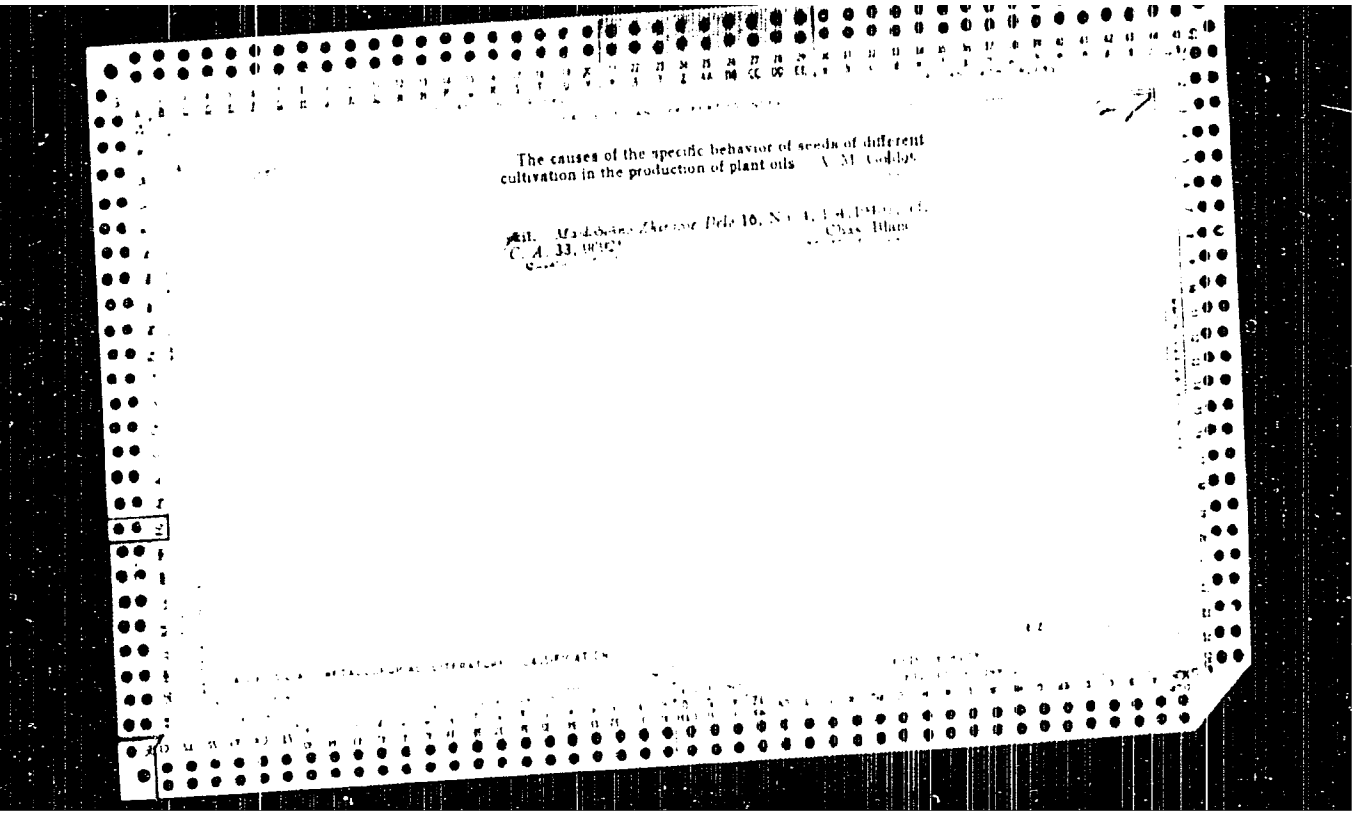

The causes of the specific behavior of seeds of different cultivation in the production of plant oils

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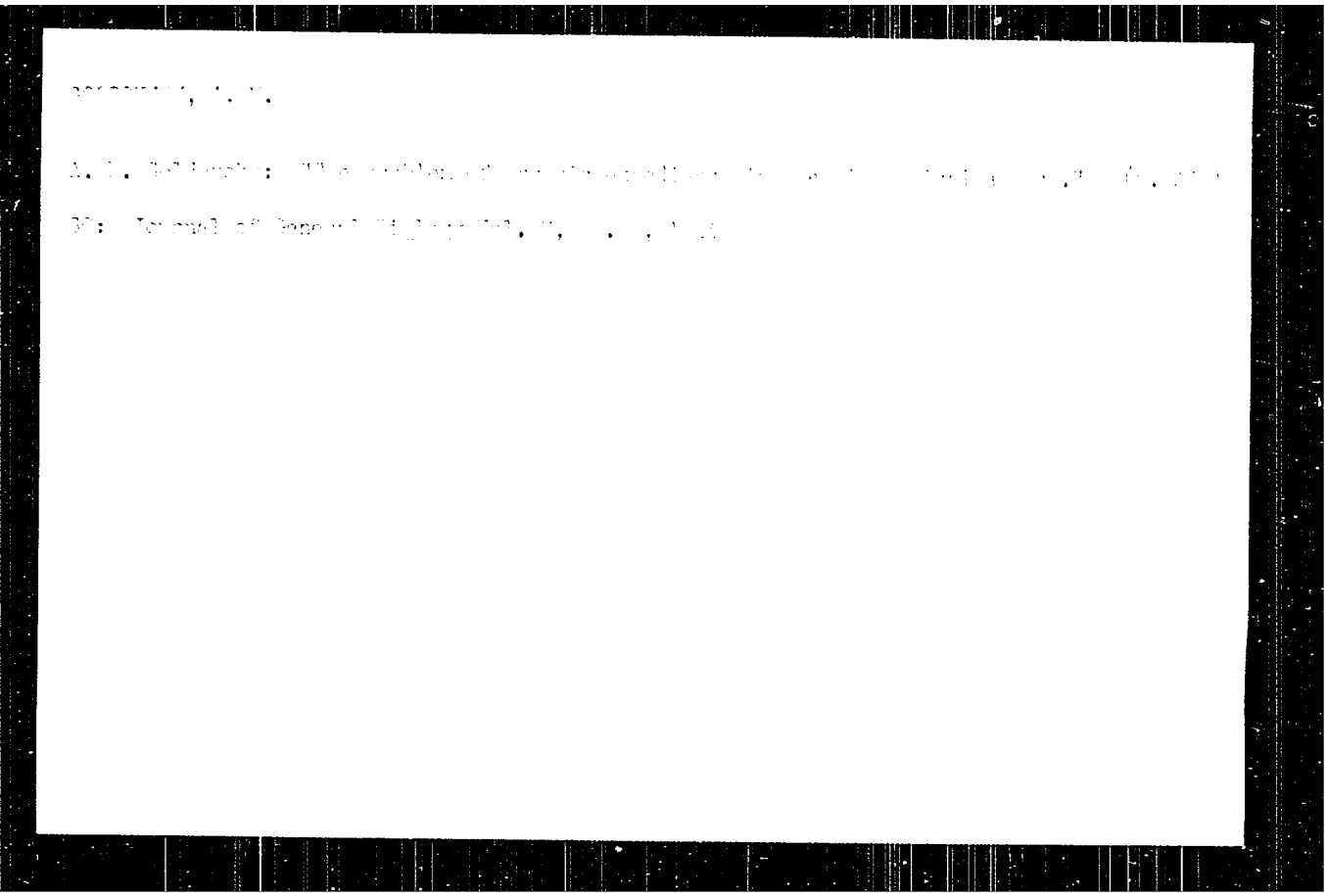

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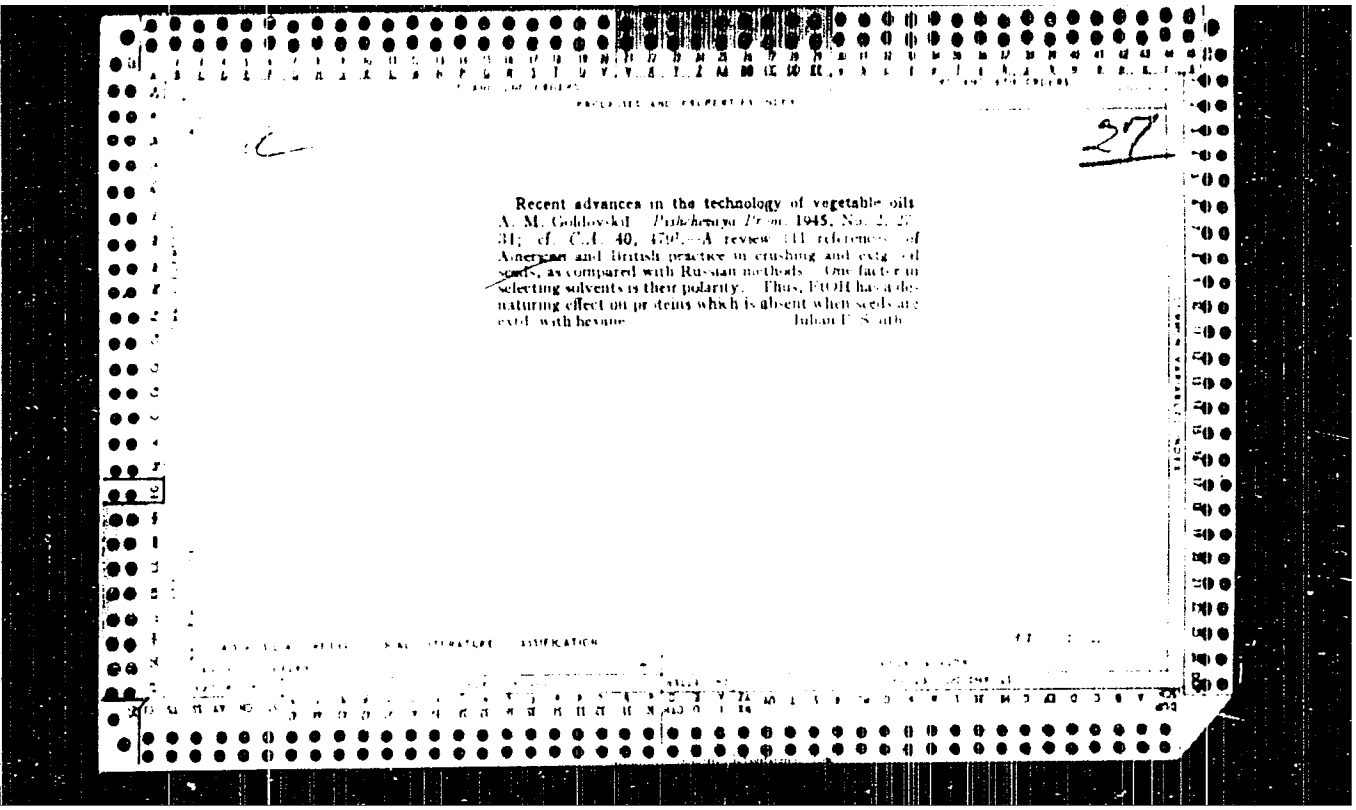

Recent advances in the technology of vegetable oils
A. M. Goldovskaĭ. *Pishchevaya Prom.* 1945, No. 2, 27-31; cf. *C.A.* 40, 479⁹.—A review with references of American and British practice in crushing and extg. oil seeds, as compared with Russian methods. One factor in selecting solvents is their polarity. Thus, EtOH has a denaturing effect on proteins which is absent when seeds are extd. with hexane. Julian F. Smith

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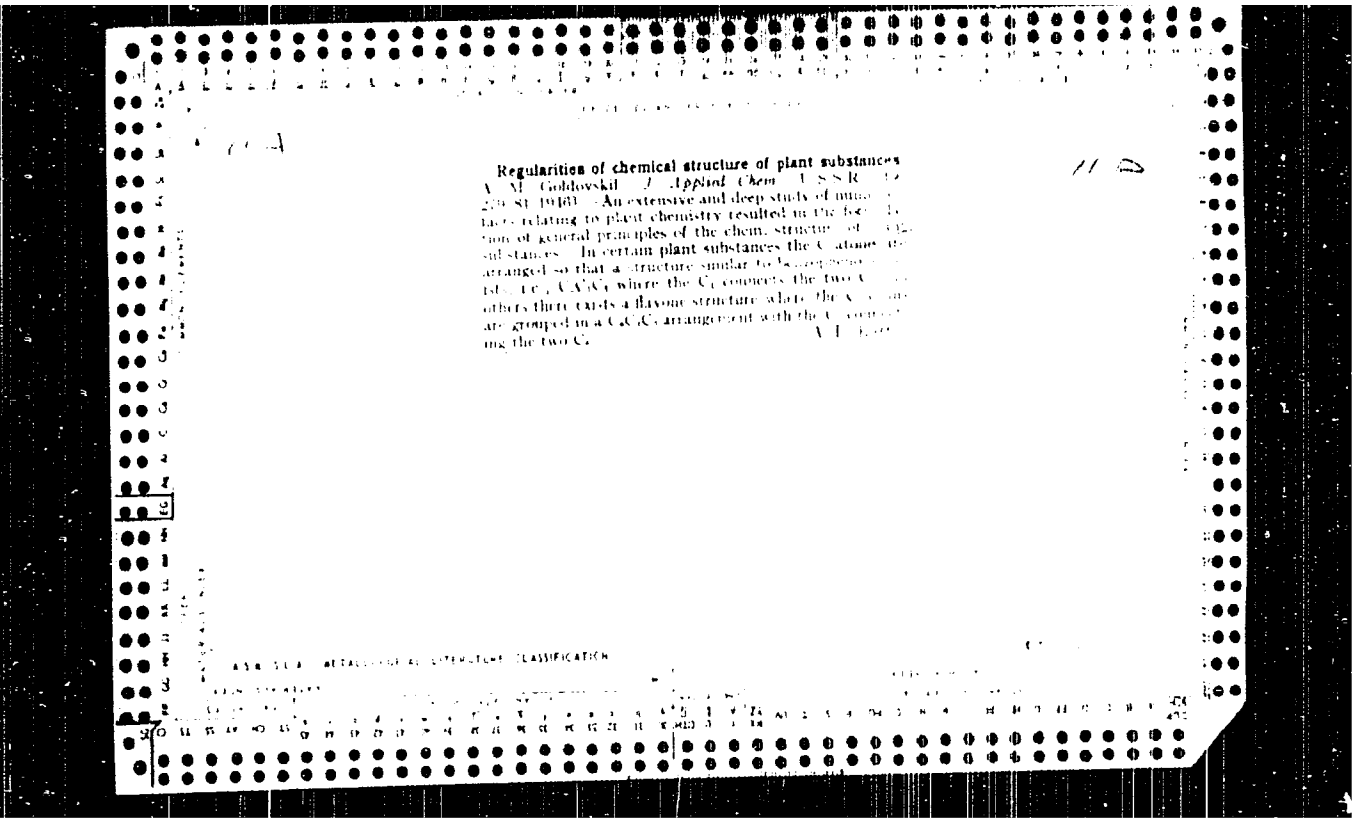

Regularities of chemical structure of plant substances

A. M. Goldovskii. *J. Applied Chem. U.S.S.R.* [illegible] An extensive and deep study of [illegible] relating to plant chemistry resulted in the [illegible] tion of general principles of the chem. structure of [illegible] substances. In certain plant substances the C atoms are arranged so that a structure similar to [illegible] is [illegible] CA_2C_3 where the C_3 connects the two [illegible] others thus yields a flavone structure where the [illegible] are grouped in a CA_2C_3 arrangement with the [illegible] ing the two C_3.

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GOLDOVSKIY, A. M.

"Some Important Questions in Evolutionary Biochemistry," Vest. Leningrad U., No.7, 1947

Lab. Biochemistry & Technology, All-Union Inst. Fats, Leningrad

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USSR/Medicine - Evolution May/Jun 48
Medicine - Chemistry

"Outline of Biochemical Changes in Organisms Due to Evolution," A. M. Goldovskiy, Biochem Lab, All-Union Sci Res Inst of Fats, Leningrad, 2½ pp

"Zhur Obshch Biol" Vol IX, No 3

Treats subject under: (1) basic concepts; (2) three basic stages in evolution; (3) general characteristics of biochemical changes in organisms in the process of evolution; (4) basic trends of changes in biochemical activity of organisms in the process of evolution in conjunction with the adaptation of organisms to the existing conditions

16/49T91

USSR/Medicine - Evolution (Contd) May/Jun 48

of the medium; (5) general characteristics of biochemical changes of fundamental vital structures in the process of evolution. Discusses mechanism of fat formation in plants.

Submitted 12 Feb 1947.

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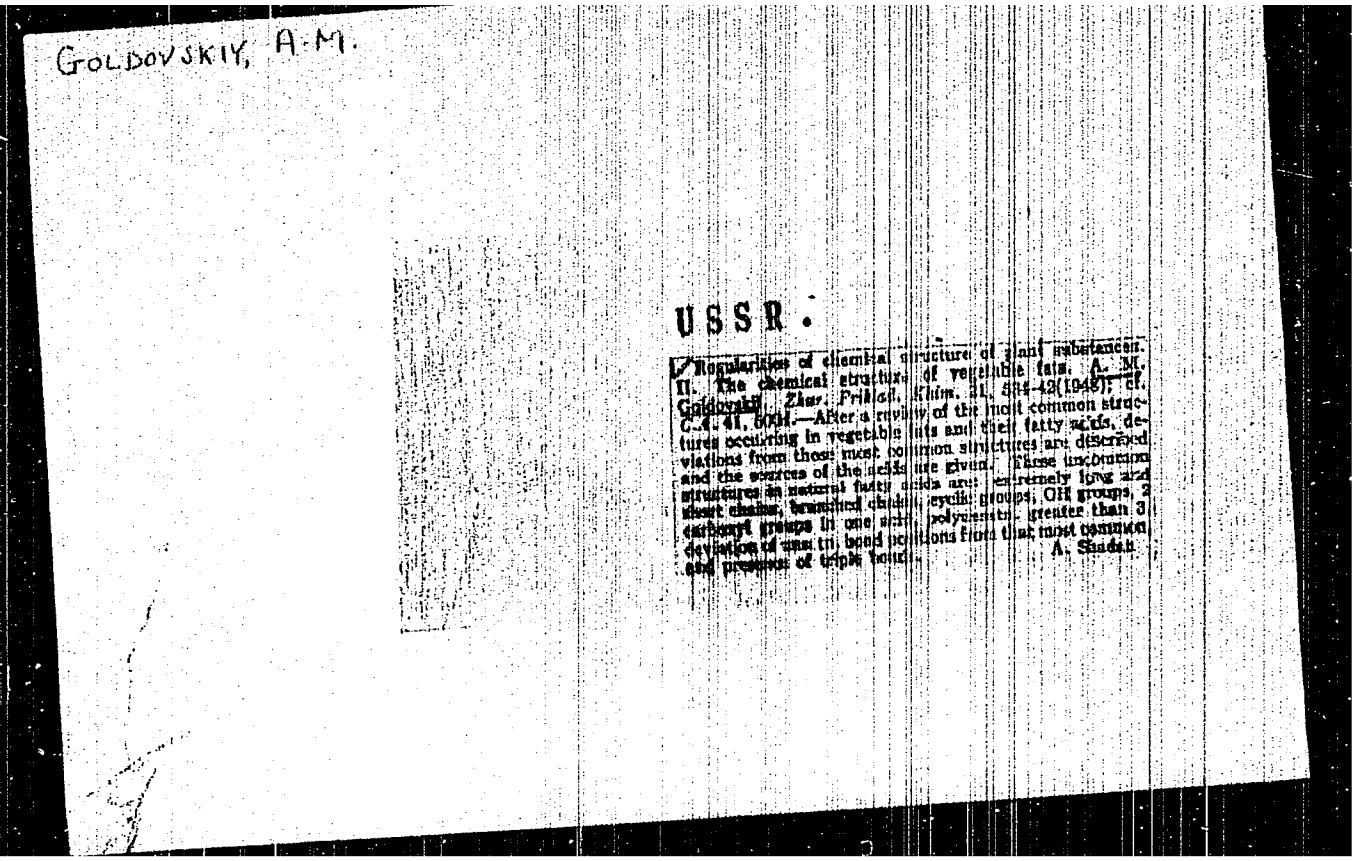

GOLDOVSKIY, A.M.

USSR.

Regularities of chemical structure of plant substances. II. The chemical structure of vegetable fats. A. M. Goldovskiĭ. *Zhur. Prikl. Khim.* 21, 933-42(1948); cf. *C.A.* 41, 6031.—After a review of the most common structures occurring in vegetable oils and their fatty acids, deviations from these most common structures are discussed and the sources of the acids are given. These unconventional structures in natural fatty acids are: extremely long and short chains, branched chains, cyclic groups, OH groups, 2 carboxyl groups in one acid, polyenoids, greater than 3 deviation of unsatn. bond positions from the most common and presence of triple bonds. A. Shaden

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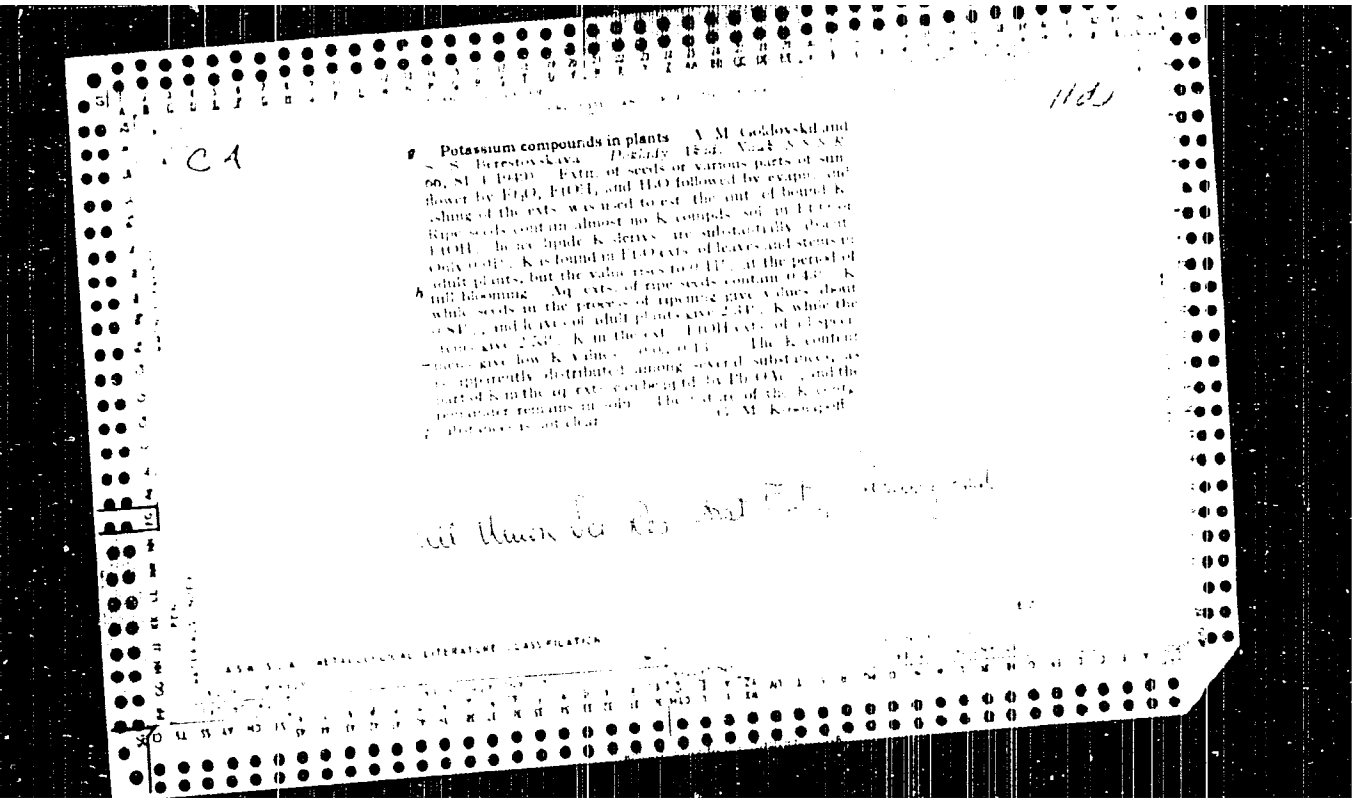

Potassium compounds in plants A M Goldovskii and S S Berestovskaya *Pochvovedenie* 1948, No 8, 505-8 (Russ) Extn. of seeds or various parts of sunflower by H_2O, EtOH, and H_2O followed by evapn. and ashing of the exts. was used to est. the amt. of bound K. Ripe seeds contain almost no K compds. sol. in H_2O or EtOH. In ac. liquide K derivs. are substantially absent. Only colloidal K is found in H_2O exts. of leaves and stems of adult plants, but the value rises to 60-70% at the period of full blooming. Aq. exts. of ripe seeds contain 0.15% K, while seeds in the process of ripening give values about 0.8% K, and leaves of adult plants give 2.5% K while the stems give 2.5% K in the ext. EtOH exts. of ripe seeds give low K values (0.05-0.1%). The K content is apparently distributed among several substances, as part of K in the aq. exts. is adsorbed by $Pb(OH)_2$ and the remainder remains in soln. The nature of the K compds. present is not clear.

C. M. Kronzoff

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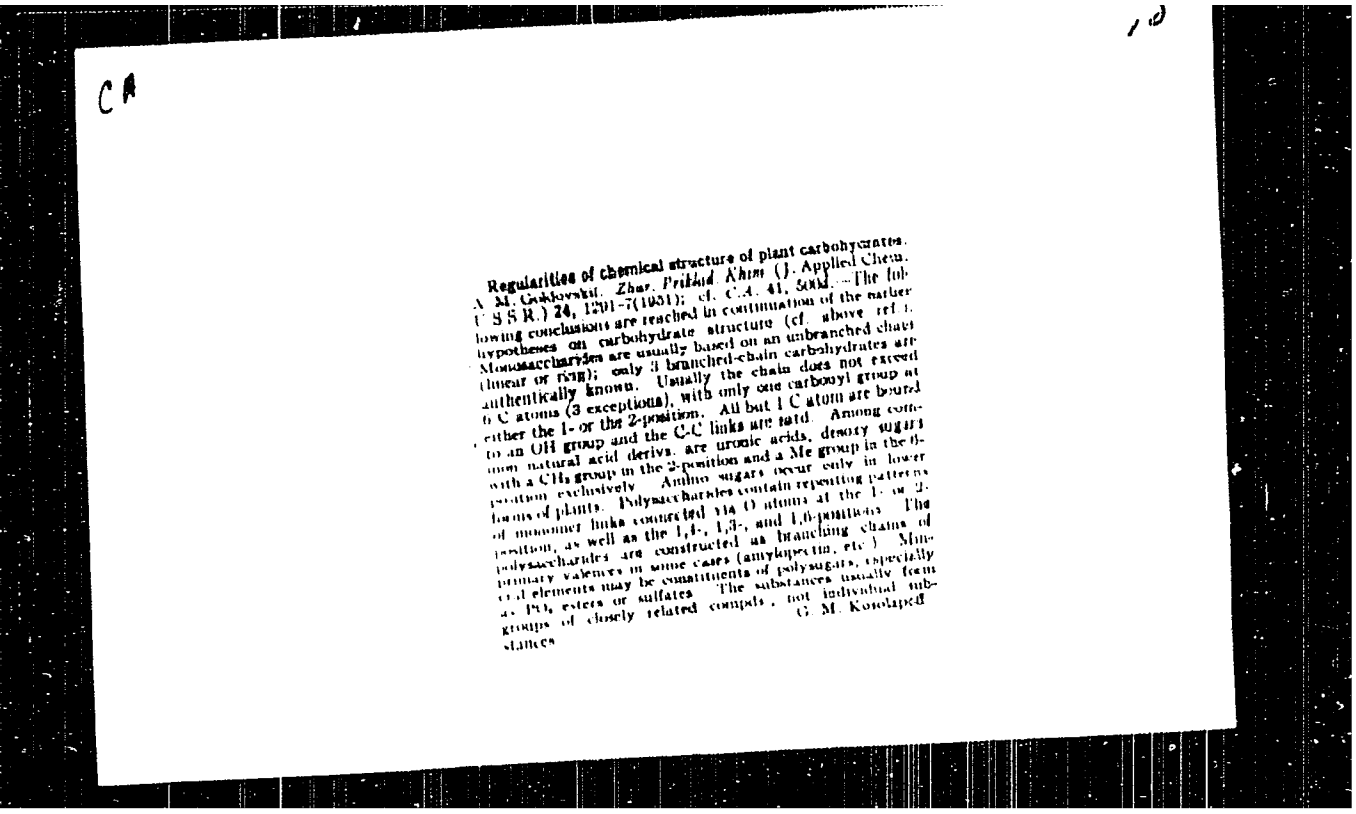

CA

Regularities of chemical structure of plant carbohydrates. A. M. Gukhovskii. *Zhur. Prikhid. Khim.* (J. Applied Chem. U.S.S.R.) **24**, 1291–7(1951); cf. C.A. 41, 5083.—The following conclusions are reached in continuation of the earlier hypotheses on carbohydrate structure (cf. above ref.). Monosaccharides are usually based on an unbranched chain (linear or ring); only 3 branched-chain carbohydrates are authentically known. Usually the chain does not exceed 6 C atoms (3 exceptions), with only one carboxyl group at either the 1- or the 2-position. All but 1 C atom are bound to an OH group and the C–C links are rotd. Among common natural acid derivs. are uronic acids, deoxy sugars with a CH_3 group in the 2-position and a Me group in the 6-position exclusively. Amino sugars occur only in lower forms of plants. Polysaccharides contain repeating patterns of monomer links connected via O atoms at the 1- or 2-position, as well as the 1,4-, 1,3-, and 1,6-positions. The polysaccharides are constructed as branching chains of primary valences in some cases (amylopectin, etc.). Mineral elements may be constituents of polysugars, especially as PO_4, esters or sulfates. The substances usually form groups of closely related compds., not individual substances.

G. M. Kononenko

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CA

11.D

Variations of gossypol content in some species of Gossypium. A. M. Gohlovskii and M. Z. Podol'skaya (Leningrad All-Union Fat Inst.). *Botan. Zhur.* **36**, 51-9 (1951). Gossypol is a specific substance found in all species of *Gossypium* plants. *G. herbaceum* contains lowest amt.—down to 0.19%, while *G. barbadense* has the highest—to 1.71%. Other species are intermediate. The highest fat gossypol ratio is in *G. herbaceum* and lowest in *G. barbadense*. The local biochem. correlation of gossypol content generally parallels the evolutionary state of the plant in the family. G. M. Kosolapoff

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.V., doktor tekhnicheskikh nauk, professor.

Obtaining high-quality products from cottonseed. Mas'.-zhir.prom. 17 no.1 :1-4 D '52. (MLRA 10:9)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut zhirov. (Cottonseed)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhnicheskikh nauk, professor; MATSUK, Yu.P., inzhener; SHCHERBAK, P.A.

Studying the operation of screw presses; duration of the pressing action in screw presses. Masl.-zhir.prom. 18 no.5:4-6 My '53. (MLRA 6:5)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut zhirov.
(Power presses) (Oils and fats)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhnicheskikh nauk; MATSUK, Yu.P., inzhener.

Change in the volume of pressed material in screw presses. Masl.-zhir. prom. 18 no.6:10-11 Je '53. (MLRA 6:6)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut zhirov.
(Extraction apparatus)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY A.M.

GOLDOVSKIY, A.M.

Regularities of chemical structure and processes of substance formation in plants. Izv. AN SSSR. Ser.biol. no.6:87-103 N-D '54. (MLRA 8:3)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut zhirov.
(BOTANICAL CHEMISTRY)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M. (Leningrad)

New data and conclusions on the law of plurality of representatives of different groups of substances in the organism.
Usp. sovr. biol. 40 no.3:289-306 N-D '55. (MLRA 9:4)

(BIOCHEMISTRY)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M.

Answer to A.A.Riabinin's review of my works on regularities of chemical structure of compounds in plants. Bot. zhur. 41 no.11:1686-1691 N '56. (MLRA 10:1)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut zhirov, Leningrad.
(Plants--Chemical composition)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A. M.

Understanding of biochemical [illegible] the problem of variability of organisms. A. M. Goldovskiĭ (All-Union Fat Sci. Research Inst., Leningrad). *Izvest. Akad. Nauk S.S.S.R., Ser. Biol.* 22, 91-40(1957).—Examn. of biochem. literature reveals the existence of clusters or groups of biochem. reactions or closely related metabolites in the systematic life forms. G. thus reviews the mode of formation of sterols in plants, formation of glycogen in animals, processes of enzyme formation, and the general possibilities of artificial alteration of direction within such biochem. clusters in adaptation studies.

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M. (Leningrad).

Some features of the evolutionary process. Usp. sovr. biol. 43 no.2: 154-164 Mr-Ap '57. (MLRA 10:6)
(EVOLUTION) (PHYSIOLOGICAL CHEMISTRY)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, Aleksandr Mikhaylovich, prof.; KALMENS, R.I., red.; CHEBYSHEVA, Ye.A., tekhn. red.

[Theoretical principles of vegetable oil production] Teoreticheskie osnovy proizvodstva rastitel'nykh masel. Moskva, Pishchepromizdat, 1958. 445 p. (MIRA 11:12)
(Oils and fats)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M. (Leningrad)

Changes in the biosynthesis of fat in the organism during the course of evolution. Usp. sovr. biol. no.2:136-151 S-O '60.
(MIRA 13:11)

(FAT METABOLISM) (EVOLUTION)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M.

Biochemistry and Darwinism. Biokhimiia 25 no.1:3-11 Ja-F '60.
(MIRA 13:6)

(EVOLUTION)
(BIOCHEMISTRY)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhn.nauk

For the improvement of the apparatus producing vegetable pulp in the vegetavle oil industry. Masl.-zhir.prom. 26 no.8: 3-11 Ag '60. (MIRA 13:8)

1. Voronezhskiy tekhnologicheskiy institut, Leningradskoye otdeleniye.
(Oil industries--Equipment and supplies)

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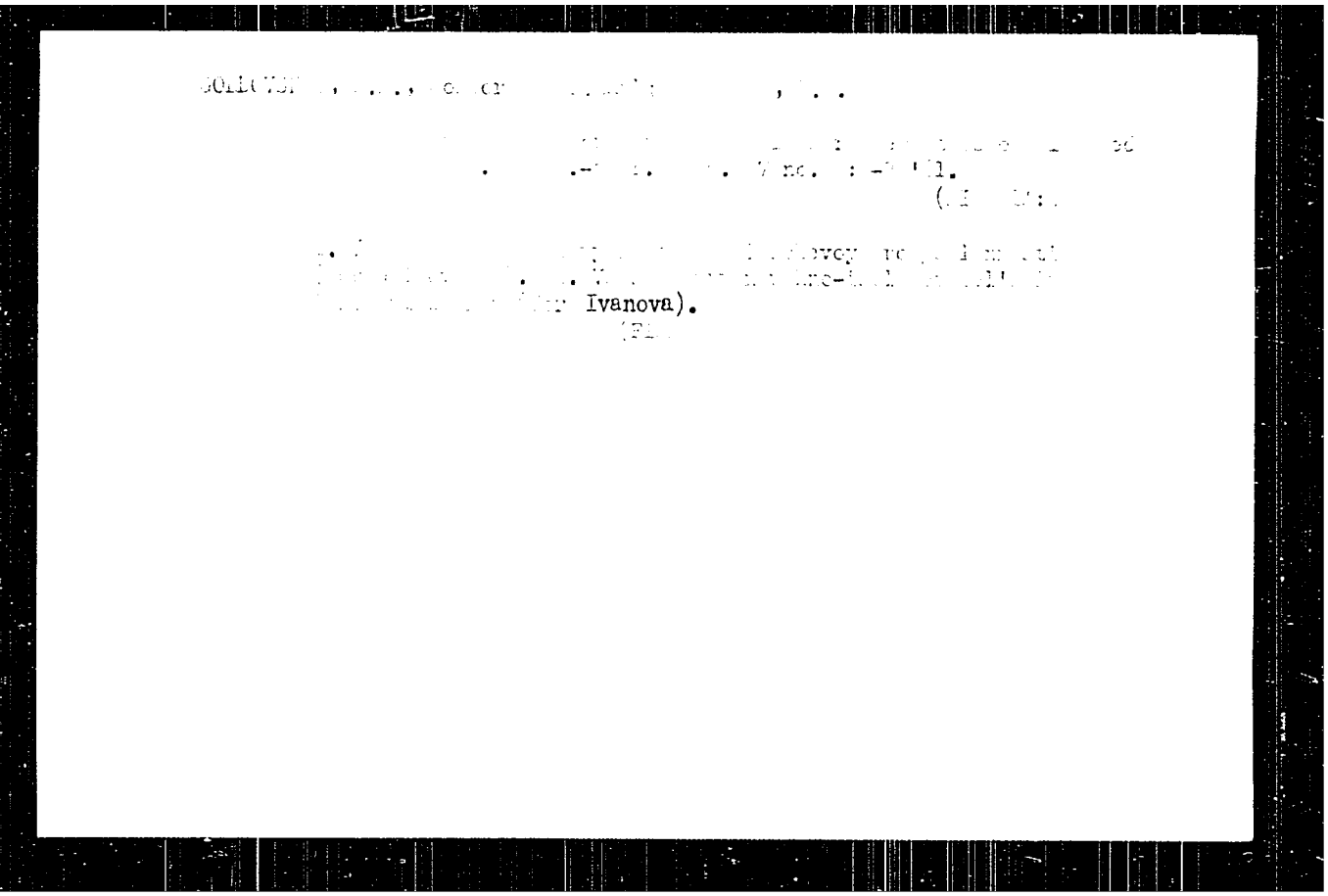

Ivanova).

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GOLDOVSKIY, A.M., doktor tekhn.nauk; [illegible]

Mucilage and other carbohydrates of flax seeds, and their behavior under industrial conditions. Masl.-zhir.prom. 27 no.3:21-26 Mr '61. (MIRA 14:3)

1. Vsesoyuznyy zaochnyy institut pishchevoy promyshlennosti (for Goldovskiy).
(Mucilage) (Flaxseed)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhn.nauk; BERESTOVSKAYA, S.S.

Proteic and nonproteic nitrogen-containing substances of flaxseed, and changes in proteins taking place during production. Masl.-zhir. prom. 27 no. 4:22-25 Ap '61. (MIRA 14:4)

1. Vsesoyuznyy zaochnyy institut pishchevoy promyshlennosti.
(Flaxseed)

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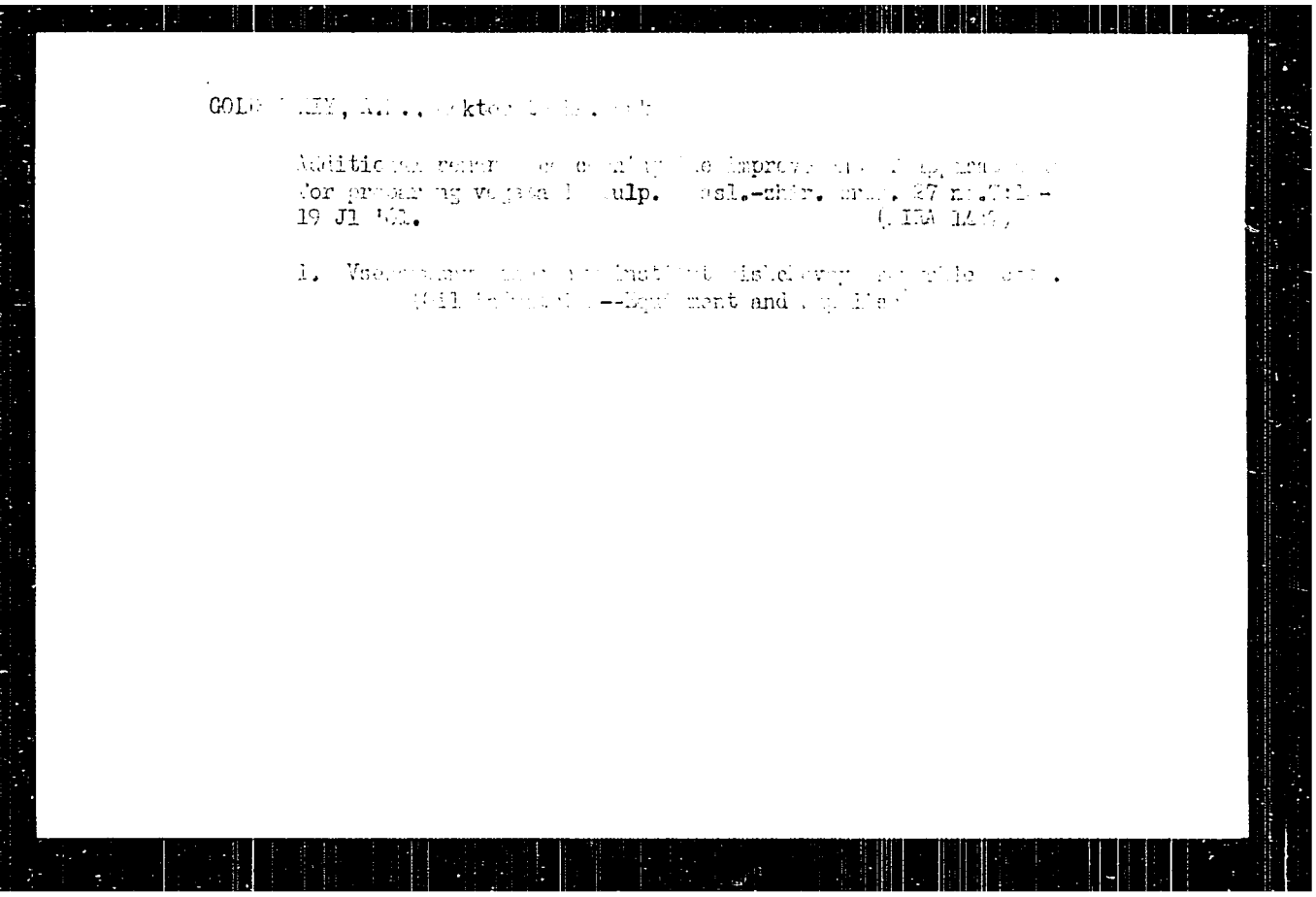

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GOLDOVSKIY, A.M., doktor tekhn.nauk

How to produce oil from seeds without pressing and extraction.
Masl.-zhir. prom. 27 no.12 4-10 D '61. (MIRA 14:12)

1. Vsesoyuznyy zaochnyy institut pishchevoy promyshlennosti.
(Oils and fats)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhn.nauk

Manufacture of vegetable oils and selection of oilseed plants.
Masl.-zhir.prom. 28 no.3:7-12 Mr '62. (MIRA 15:4)

1. Vsesoyuznyy zaochnyy institut pishchevoy promyshlennosti.
(Oils and fats) (Oilseed plants)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhn.nauk

Basic types of the quantitative relations of fatty acids in vegetable oils. Masl.-zhir.prom. 28 no.8:10-15 Ag '62. (MIRA 17:2)

1. Vsesoyuznyy zaochnyy institut pishchevoy promyshlennosti.

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKI, A.M. [Goldovskiy, A.M.]

Anabiosis and the central problem of life. Analele biol 17 no.5:3-22 Ag '63.

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, A.M., doktor tekhn.nauk; ZAYTSEVA, M.G., inzh.

Evaluation of the technological characteristics of sunflower seeds of the new improved varieties. Masl.-zhir.prom. 29 no.1:7-11 Ja '63. (MIRA 16:2)

1. Vsesoyuznyy zaochnyy tekhnologicheskiy institut pishchevoy promyshlennosti (for Goldovskiy). 2. Ukrainskiy nauchno-issledovatel'skiy institut maslozhirovoy promyshlennosti (for Zaytseva).
(Sunflower seed—Testing)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

KLEYEV, B.V.; SHUSHKEVICH, Yu.I.; GOL'DOVSKIY, A.Ye.

Synthesis and transformations of (N-benzoyl-2-pyrrolidinone-5-yl)-acetic acid. Derivatives of β-aminoadipic acid in a β-carboxylic group. Zhur.ob.khim. 31 no.8:2595-2599 Ag '61. (MIRA 14:8)

1. Moskovskiy khimiko-tekhnologicheskiy institut imeni D.I. Mendeleyeva.

(Adipic acid)
(Pyrrolidinone)
(Acetic acid)

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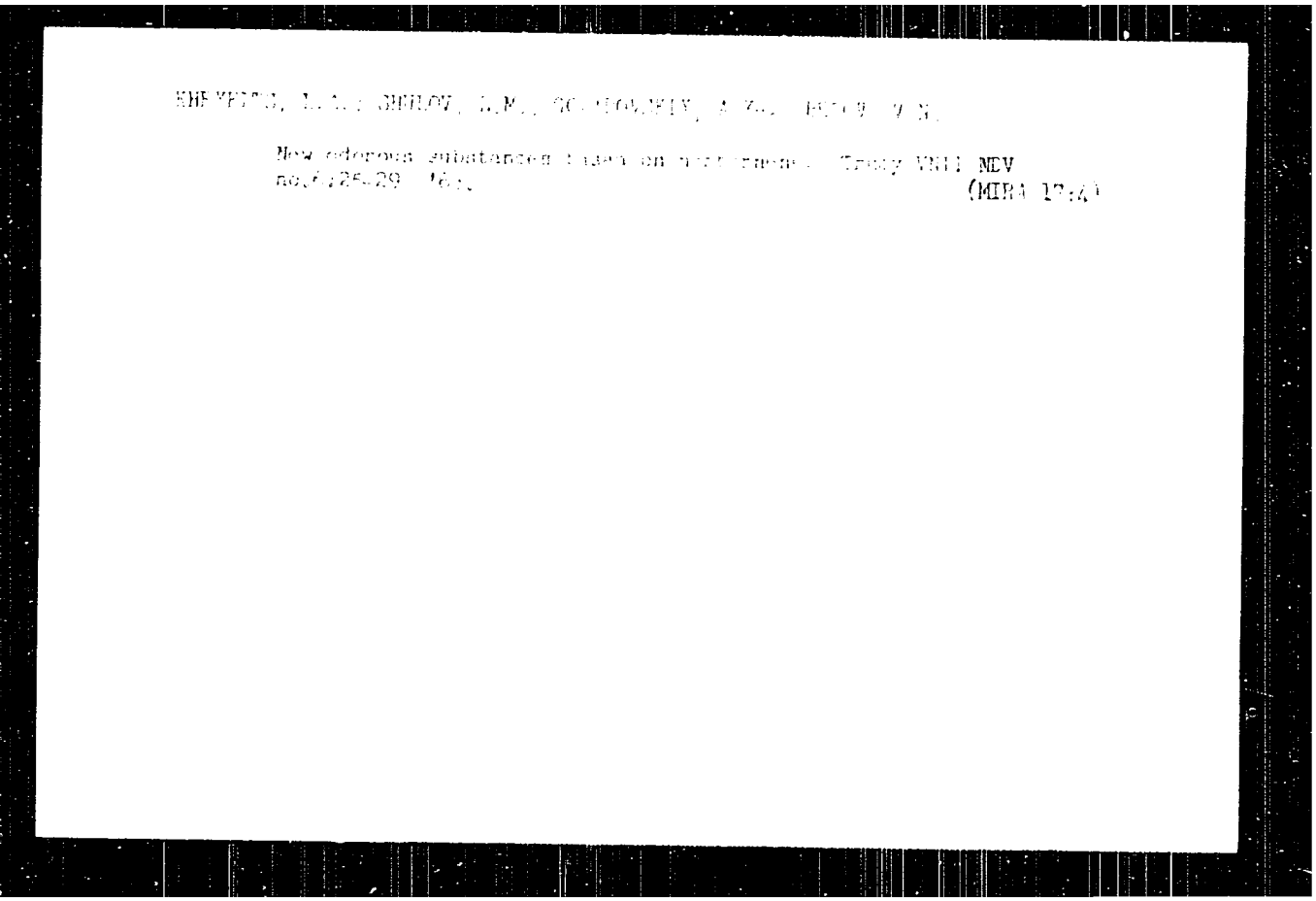

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KHEYFITS, L.A.; GOL'DOVSKIY, A.Ye.

Production of new odorous substances from the condensation products of norbornene with p-tert-butylphenol. Zhur. VKHO 8 no.5:599 '63. (MIRA 17:1)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut sinteticheskikh i natural'nykh dushistykh veshchestv.

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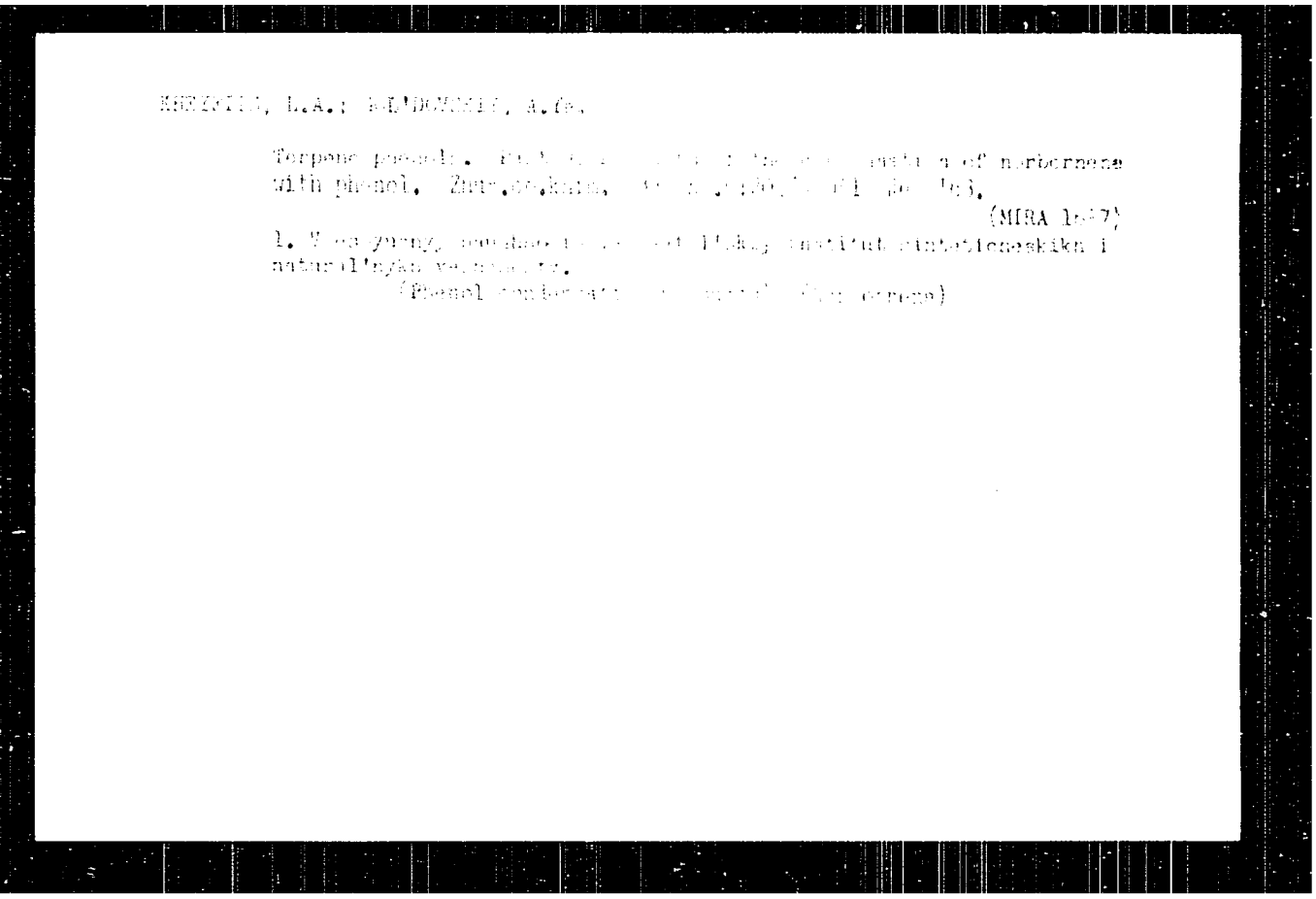

[illegible], L.A.; [illegible], A.Ye.

Terpene phenols. [illegible] of narcosis with phenol. Zhur.obshch., [illegible]. (MIRA 1:7)

1. V-ya gruppa, [illegible] (Phenol [illegible] (Terpene)

APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4"

"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

KHEYFITS, L.A.; GOL'DOVSKIY, A.Ye.

Terpene phenols. Part 15: Transformations of products of condensation of norbornene with phenol. Zhur.ob.khim. 33 no.10: 3399-3403 O '63. (MIRA 16:11)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut sinteticheskikh i natural'nykh dushistykh veshchestv.

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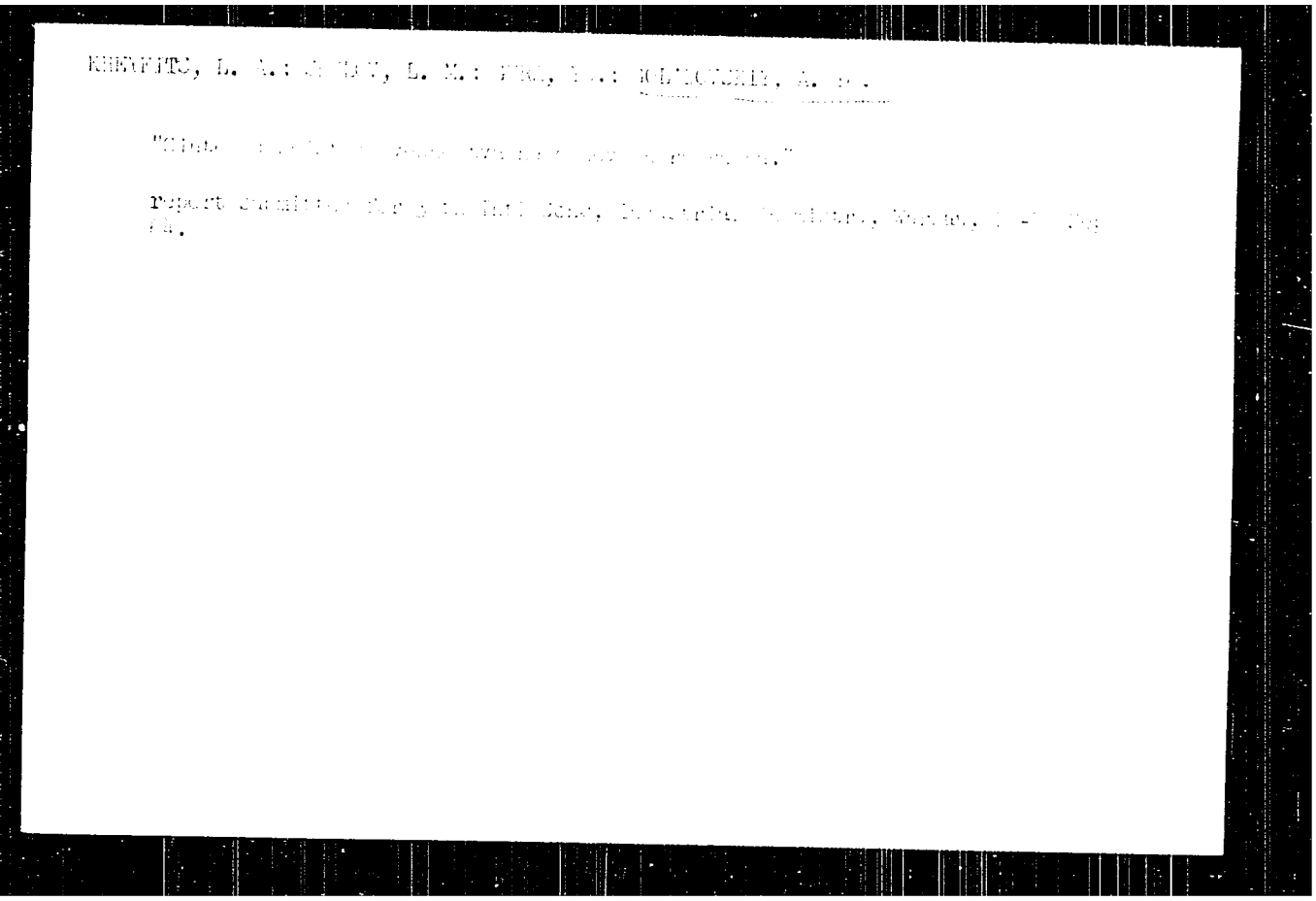

KHVATZ, L. A.; [illegible]

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Report submitted for a Int Conf, Informatics, Moscow, [illegible]

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[redacted]

terpene phenols. Part 22: Synt[redacted] of monocarbonylcyclopentanones and monocarbonylcyclohepteneones. Zhur. org. khim. 1 no.6:1067-1071 Je '65.
(MIRA 18:7)

1. Vsesoyuznyy nauchno-issledovatel'skiy institut sinteticheskikh i natural'nykh dushistykh veshchestv.

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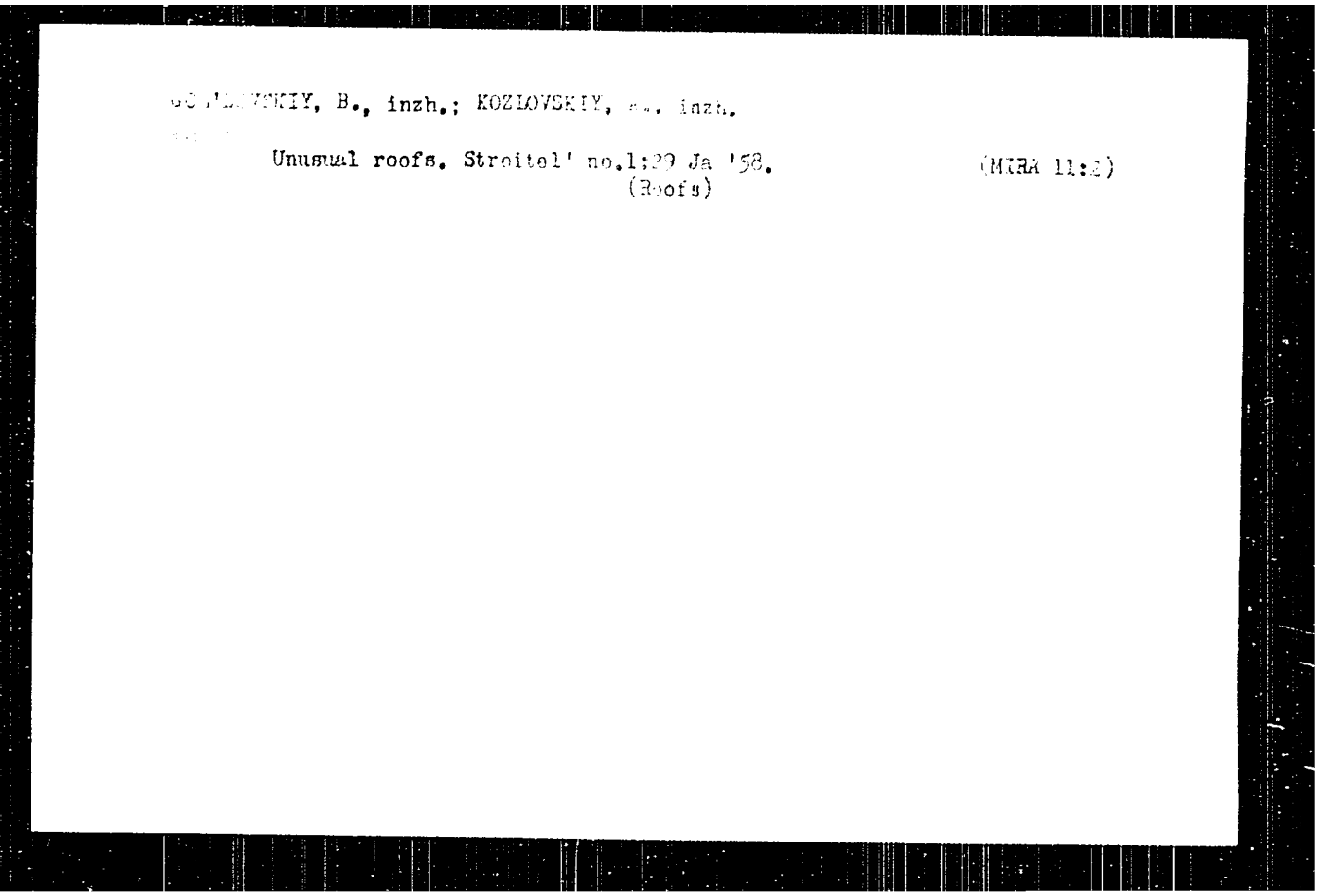

[illegible]'LOVSKIY, B., inzh.; KOZLOVSKIY, [illegible], inzh.

Unusual roofs. Stroitel' no.1:29 Ja '58. (MIRA 11:2)
(Roofs)

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GOLDOVSKIY, B.M., inzh.

From the history of building and road machinery. Stroi.i dor. mashinostr. 5 no.7:36 Jl '60. (MIRA 13:7)
(Building machinery)
(Road machinery)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, B.M., inzh.

From the history of the road and building machinery. Stroi. i dor. mashinostr. 5 no.8:37 Ag '60. (MIRA 13:8)
(Building machinery) (Road machinery)

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"APPROVED FOR RELEASE: 09/24/2001 CIA-RDP86-00513R000515710008-4

GOLDOVSKIY, B.M.

First machines for railroad construction. Transp.stroi. 11 no.3:58-59 Mr '61. (MIRA 14:3)
(Excavating machinery) (Railroads--Construction)

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GOLDOVSKIY, B. M., Insh.

Characteristic designs of parts of houses from the last quarter of the eighteenth century Mat. po ist. stroi. i tekh. no.1 223-225 '61. (MIRA 14:12)
(Moscow--Architecture, Domestic)

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GOLDOVSKIY, B., inzh.

Expansion of New Zealand's shipping and foreign trade. Mor.flot 22 no.4:39-40 Ap '62. (MIRA 15:4)
(New Zealand--Commerce)

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GOLDOVSKIY, F.B.

KLEPKA KONSTRUKTSII IZ LEGKIKH SPLAVOV.
Riveting light alloy structures.
By V.P.Grigorev &F.B.Goldovskii.
Moscow,1954.

The book describes technological processes of riveting metal structures of light alloys. It examines methods and means of mechanization and automation of these processes and also gives data on rivets and riveting tools.
The main part of the book is a description of the process of assembly and riveting; and the peculiarities of the process of welding pressurized cabins.

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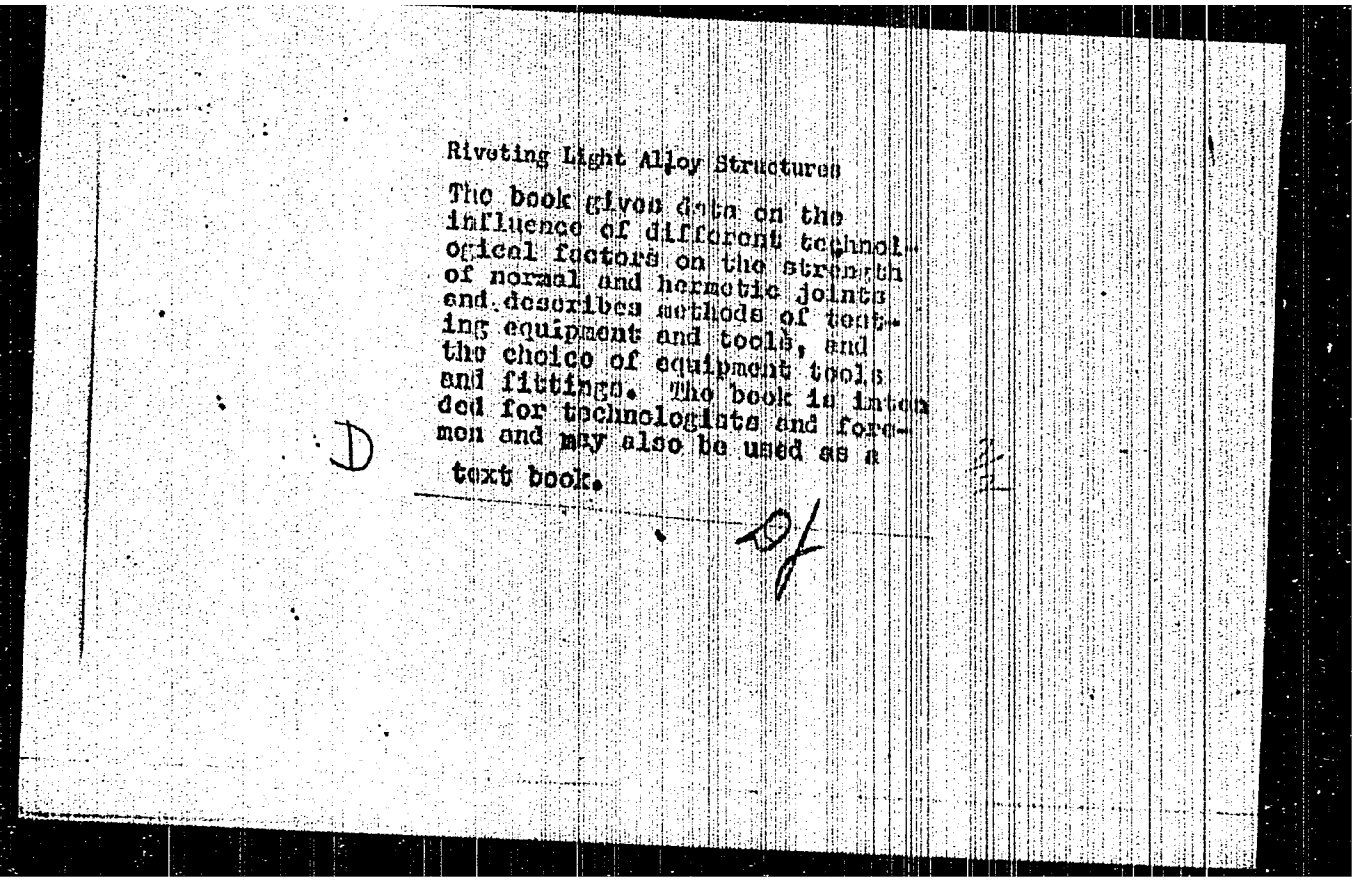

Riveting Light Alloy Structures

The book gives data on the influence of different technological factors on the strength of normal and hermetic joints and describes methods of testing equipment and tools, and the choice of equipment tools and fittings. The book is intended for technologists and foremen and may also be used as a text book.

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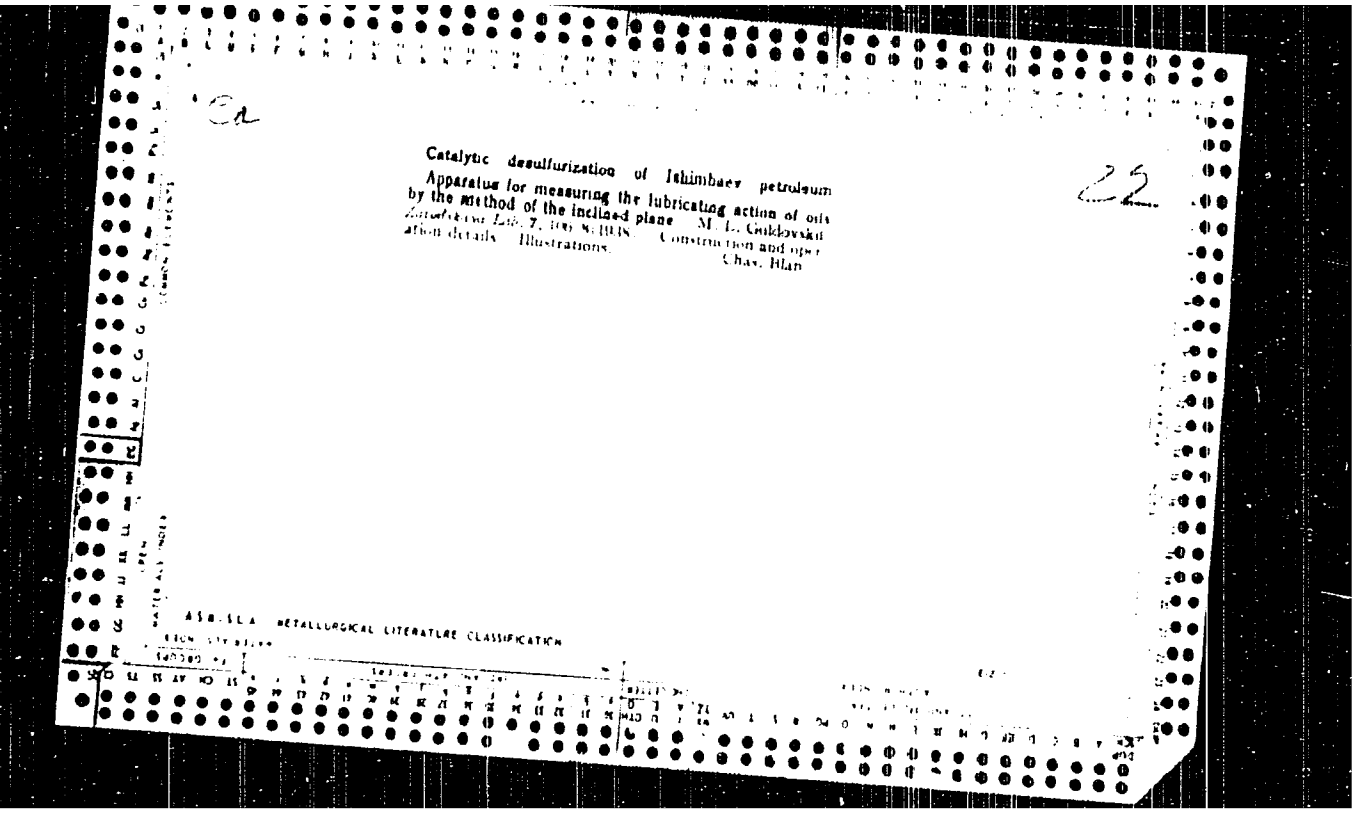

Catalytic desulfurization of Ishimbaev petroleum

Apparatus for measuring the lubricating action of oils by the method of the inclined plane M. L. Goldovskaia

Illustrations. Construction and operation details Chaz. Hlan

ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION

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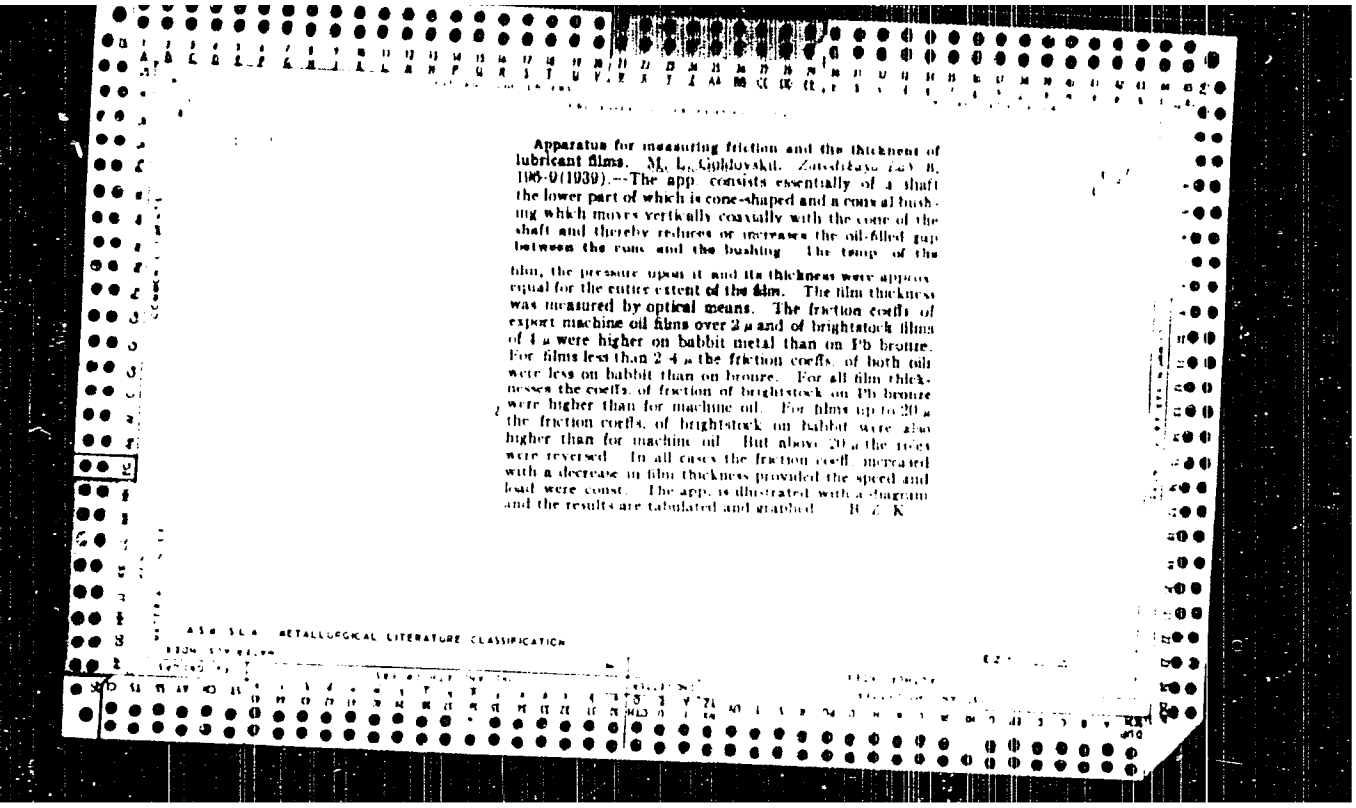

Apparatus for measuring friction and the thickness of lubricant films. M. L. Gubkovskii. *Zavodskaya Lab.* 8, 1085-9(1939).—The app. consists essentially of a shaft the lower part of which is cone-shaped and a conical bushing which moves vertically coaxially with the cone of the shaft and thereby reduces or increases the oil-filled gap between the cone and the bushing. The temp. of the film, the pressure upon it and its thickness were approx. equal for the entire extent of the film. The film thickness was measured by optical means. The friction coeffs. of export machine oil films over 2 μ and of brightstock films of 4 μ were higher on babbit metal than on Pb bronze. For films less than 2-4 μ the friction coeffs. of both oils were less on babbit than on bronze. For all film thicknesses the coeffs. of friction of brightstock on Pb bronze were higher than for machine oil. For films up to 20 μ the friction coeffs. of brightstock on babbit were also higher than for machine oil. But above 20 μ the rates were reversed. In all cases the friction coeff. increased with a decrease in film thickness provided the speed and load were const. The app. is illustrated with a diagram and the results are tabulated and graphed. B. Z. K.

ASTM METALLURGICAL LITERATURE CLASSIFICATION

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